美味しんぼ

3

雁屋 哲
花咲アキラ

装丁／海野一雄
カバー・フォト／峰村 孝

美味しんぼ

3 炭火の魔力

作・雁屋 哲
画・花咲アキラ

美味しんぼ 3 炭火の魔力 作・雁屋 哲 画・花咲アキラ

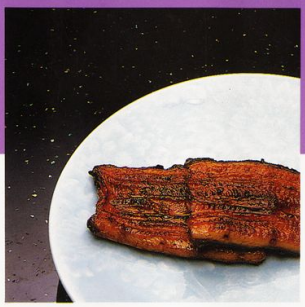
小学館
BC 753

BIG COMICS

美味しんぼ 3

炭火の魔力

作・雁屋 哲 画・花咲アキラ



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雁屋 哲
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■ ビッグコミックス
美味しんぼ……1～3集発売中

美味(おい)しんぼ

3 炭火の魔力

作・雁屋 哲
画・花咲アキラ

3 炭火の魔力

■中央・鰻重、左・鰻白焼き、右奥・肝吸い〈調理・壽々喜〉

美味(おい)しんぼ

美味しんぼ

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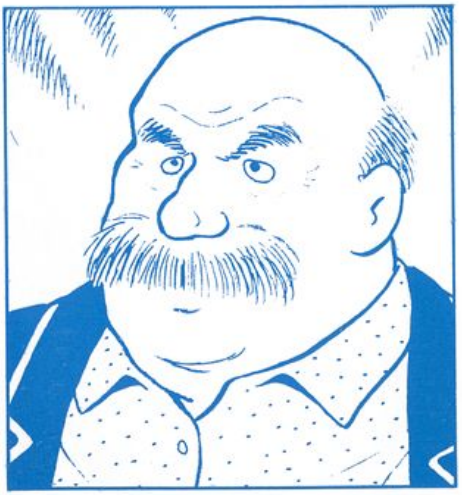
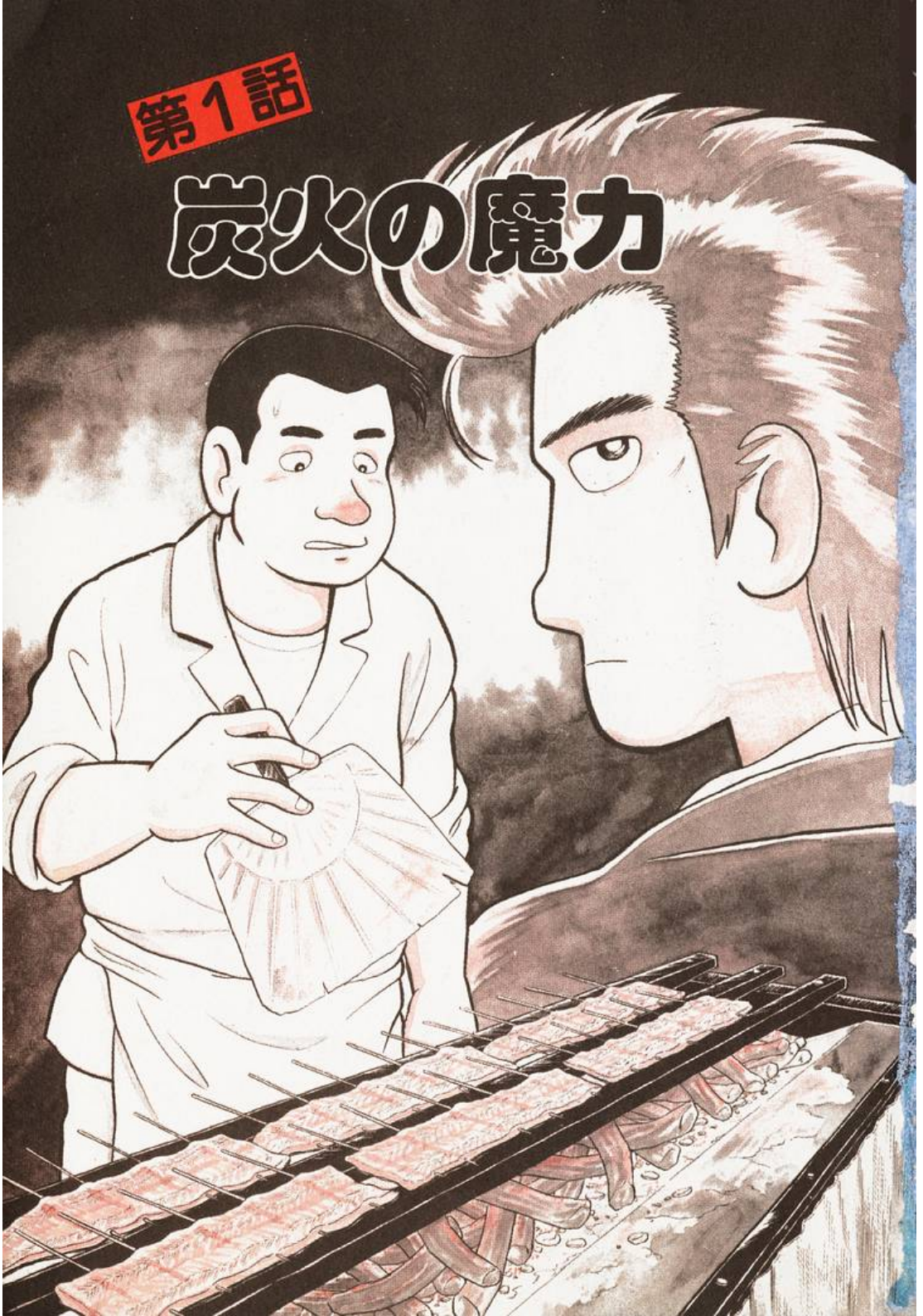


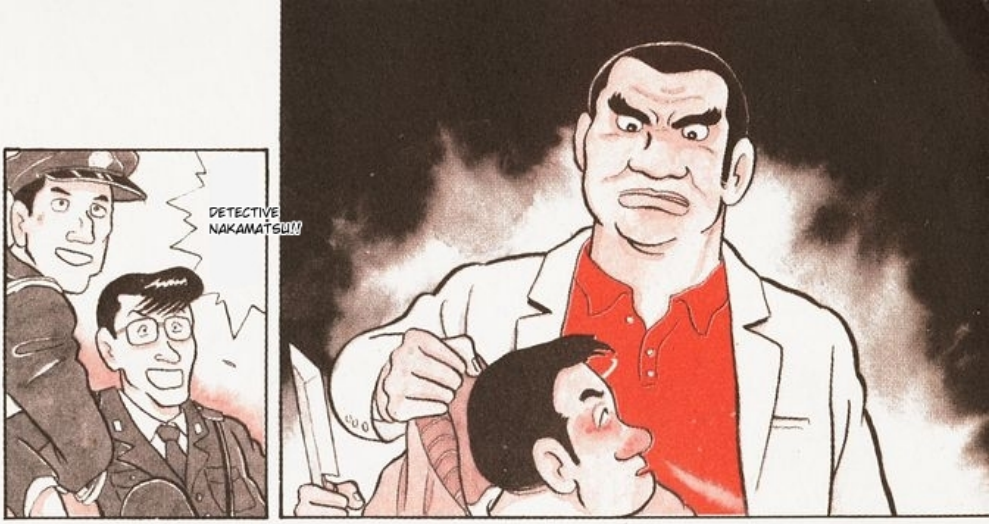

第1話
炭火の魔力

DAMN IT ALL!!

WHAT THE HELL IS THIS SUPPOSED TO BE, SOME FANCY CULINARY EXPERIENCE? GET OUT OF HERE WITH THAT NONSENSE!
YOU DON'T EVEN KNOW WHAT EEL TASTES LIKE, YOU CLUELESS IDIOT!!!

ガシャーン
EEK!
WHERE THE HELL ARE THE POLICE?!

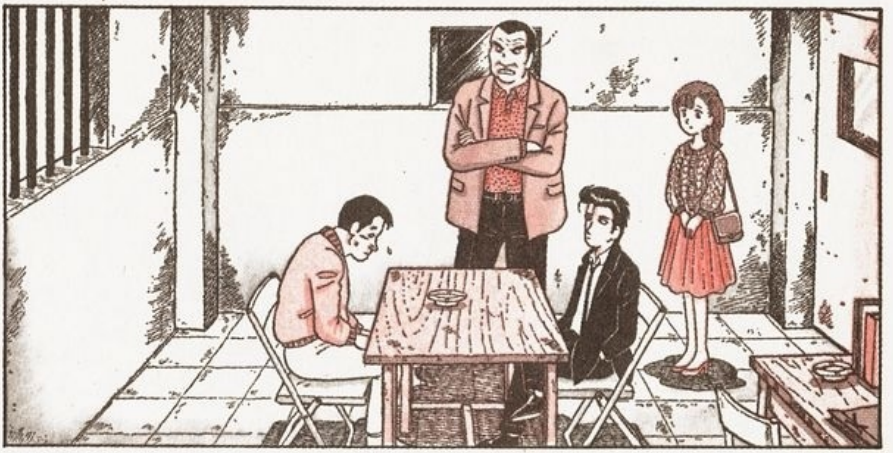
IT'S THE DELICIOUSNESS OF "OISHINBO 3"!


DETECTIVE NAKAMATSU!!

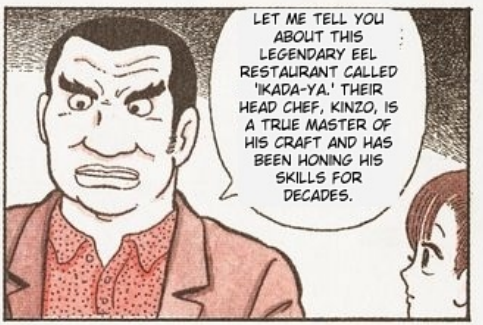
ズガッ
EEK!

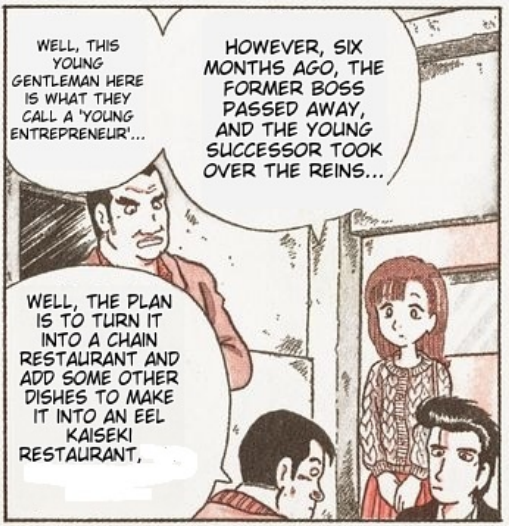
LOOKS LIKE SOMEONE'S BEEN FILLETING EELS...
HMM, WHAT'S THIS?

IT'S THE DELICIOUSNESS OF "OISHINBO 3"!



HMM...


LET ME TELL YOU ABOUT THIS LEGENDARY EEL RESTAURANT CALLED 'IKADA-YA.' THEIR HEAD CHEF, KINZO, IS A TRUE MASTER OF HIS CRAFT AND HAS BEEN HONING HIS SKILLS FOR DECADES.

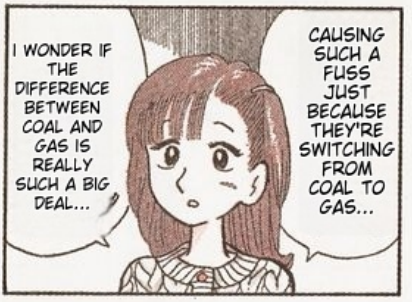

WELL, THIS YOUNG GENTLEMAN HERE IS WHAT THEY CALL A 'YOUNG ENTREPRENEUR'...
HOWEVER, SIX MONTHS AGO, THE FORMER BOSS PASSED AWAY, AND THE YOUNG SUCCESSOR TOOK OVER THE REINS...
WELL, THE PLAN IS TO TURN IT INTO A CHAIN RESTAURANT AND ADD SOME OTHER DISHES TO MAKE IT INTO AN EEL KAISEKI RESTAURANT,

THANKS TO MY GOOD FORTUNE, I'VE BEEN RUNNING THIS SHOW SINCE I WAS TWENTY-FIVE. TAKING OVER AFTER THE PREVIOUS GENERATION, I'VE BEEN ENTRUSTED WITH EVERY ASPECT OF THE BUSINESS, FROM SLICING TO GRILLING AND EVERYTHING IN BETWEEN.
AT THE AGE OF FIFTEEN, I BECAME AN APPRENTICE UNDER THE PREVIOUS OWNER OF THE 'RAFT HOUSE'...

BUT WHAT REALLY GOT ME WAS WHEN THEY DECIDED TO STOP USING COAL TO GRILL THE EEL AND SWITCH TO GAS FOR COST-CUTTING MEASURES.
HEY, THAT'S NOT THE WAY TO MAKE DELICIOUS GRILLED EEL!
SO, YOU GOT FED UP AND QUIT BECAUSE OF THAT, HUH...

GRILLED EEL COOKED WITH GAS ISN'T REALLY GRILLED EEL AT ALL!

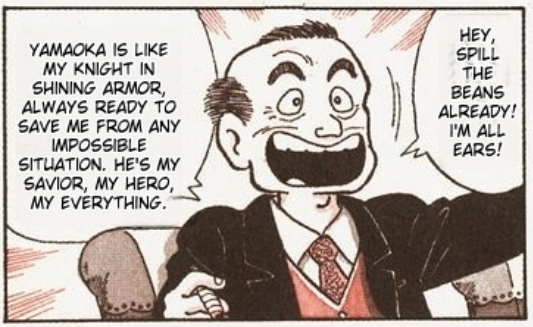
I LOVE SOBA, BUT I'M ALSO CRAZY ABOUT EEL. IT'S A SHAME THAT I WON'T BE ABLE TO EAT THE EEL FROM 'IKADAYA' ANYMORE IF I HAVE TO KEEP KINZO-SAN LOCKED UP IN HERE.
IT SEEMS KINZO-SAN'S WORKPLACE IS THE PRIMARY ISSUE HERE...


I WONDER IF THE DIFFERENCE BETWEEN COAL AND GAS IS REALLY SUCH A BIG DEAL...
CAUSING SUCH A FUSS JUST BECAUSE THEY'RE SWITCHING FROM COAL TO GAS...

GETTING DRUNK AND BRANDISHING KNIVES IN THE MIDDLE OF GINZA WOULD NORMALLY GET YOU THROWN IN JAIL IMMEDIATELY...

HE'S SUCH A STUBBORN GUY.
IT'S A SHAME, WITH SKILLS LIKE YOURS, YOU COULD BE A TOP CHEF AT A RENOWNED RESTAURANT.
I WON'T WORK AS A CHEF AT ANY OTHER RESTAURANT. I'M DONE WITH EEL AND READY TO START A NEW BUSINESS.
I'M A MAN WHO OWES EVERYTHING TO THE PREVIOUS OWNER OF 'IKADA-YA.
I'VE HEARD THEY'RE PROMOTING THE OPENING OF THEIR NEW BRANCH AT THE NEW GINZA DEPARTMENT STORE, BUT IF THEY'VE BEEN STOPPED BY KINZO, IT MUST BE TOUGH FOR THE CHEFS TO MAKE ENDS MEET.
YOU KNOW, IKADA-YA IS ACTUALLY STRUGGLING TOO...
.....
THAT'S PRESIDENT ITAYAMA'S STORE!!!
NEW GINZA DEPARTMENT STORE?
OH, YOU KNOW PRESIDENT ITAYAMA?
HMM?
I'VE GOT AN IDEA.

IT'S THE DELICIOUSNESS OF "OISHINBO 3"!

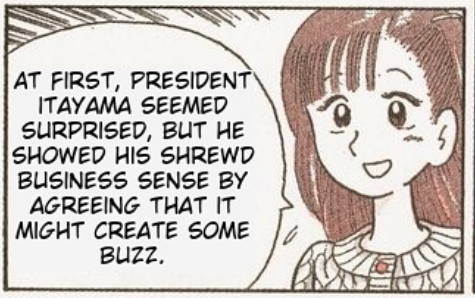


WELL THEN...

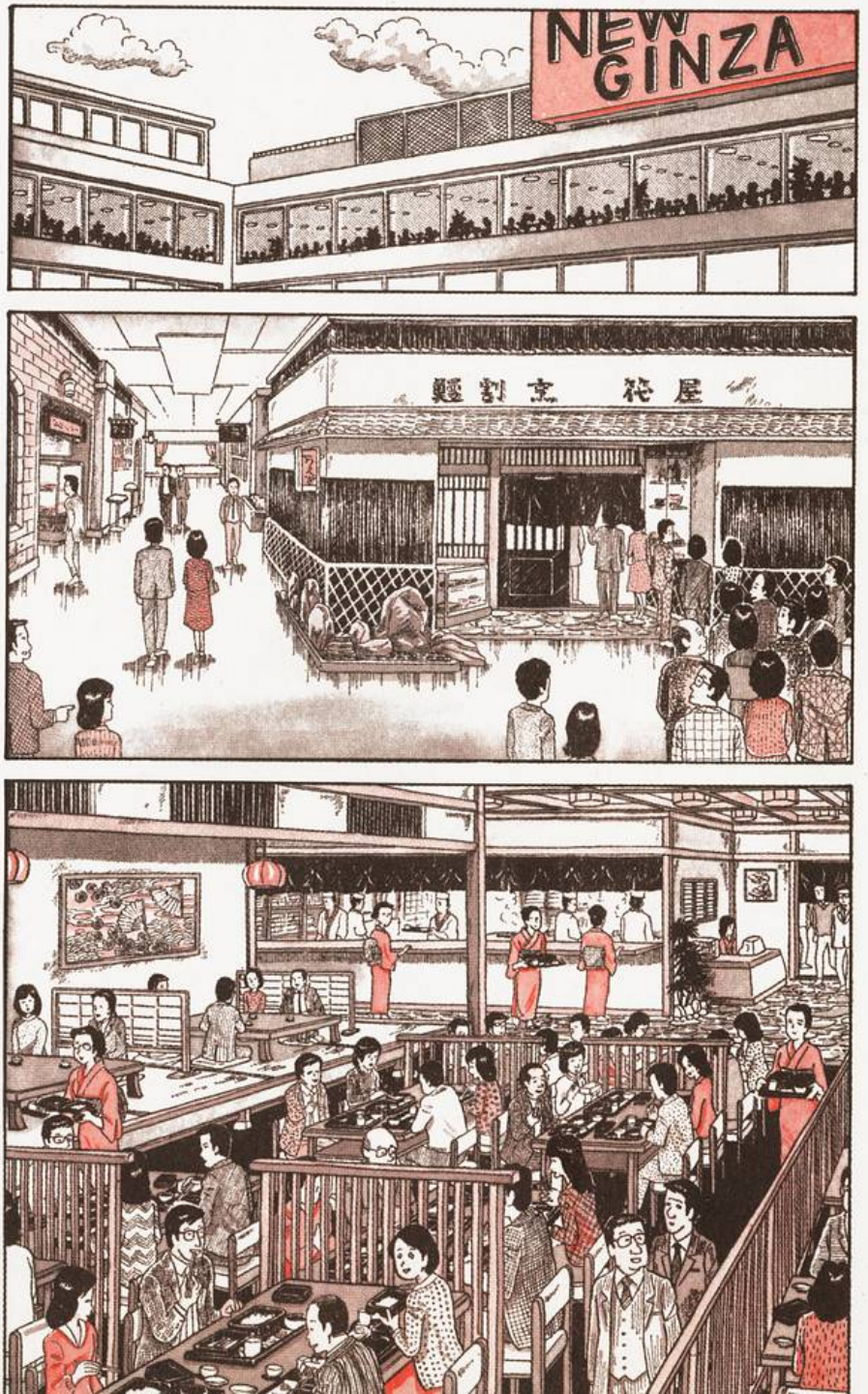
銀座中央警察署
WHAT?! YOU WANT TO SET UP A SHOP TO COMPETE WITH IKADA-YA?

THERE'S GOING TO BE A TWO-WEEK-LONG EVENT CALLED THE "OEDO COMMODITY EXHIBITION" AT THAT EVENT VENUE. WE'LL PARTICIPATE IN IT AND SET UP A TEMPORARY EEL SHOP IN ONE CORNER OF THE VENUE.

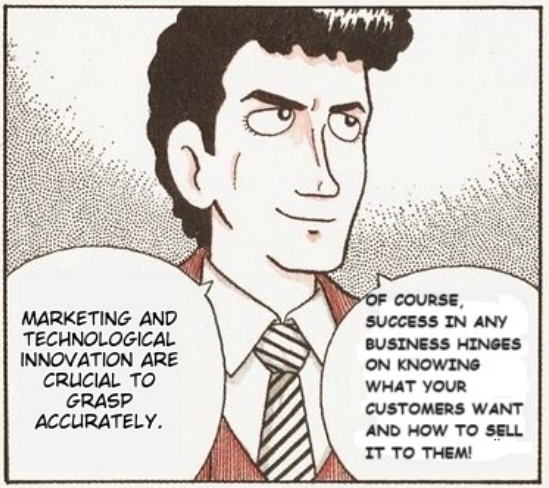
IT'S NOT GOING TO BE A PERMANENT STORE, JUST A POP-UP SHOP.
THE EXPANDED AREA OF THE GOURMET STREET WHERE IKADA-YA WILL HAVE ITS POP-UP IS ADJACENT TO THE EVENT VENUE.


AT FIRST, PRESIDENT ITAYAMA SEEMED SURPRISED, BUT HE SHOWED HIS SHREWD BUSINESS SENSE BY AGREEING THAT IT MIGHT CREATE SOME BUZZ.

NO MATTER HOW MUCH I FOUGHT WITH THE YOUNG MASTER, I CANNOT GO AGAINST HIM BECAUSE OF MY GRATITUDE TO HIS FATHER!
ARE YOU KIDDING ME?!
SO, DO YOU HAVE THE BALLS TO FACE THAT, HUH?!!!
YOU'RE SO ANNOYING!! IF YOU DON'T LISTEN, I'LL GIVE YOU A TASTE OF ATTEMPTED MURDER CHARGE!!
IS THAT SO? PROTECTING THE AUTHENTIC TASTE OF EEL PASSED DOWN BY THE 'RAFTERS' WOULD BE THE WAY TO REPAY OUR PREDECESSORS' KINDNESS, DON'T YOU THINK?
HOWEVER...


NEW GINZA
屋花 京割鰹

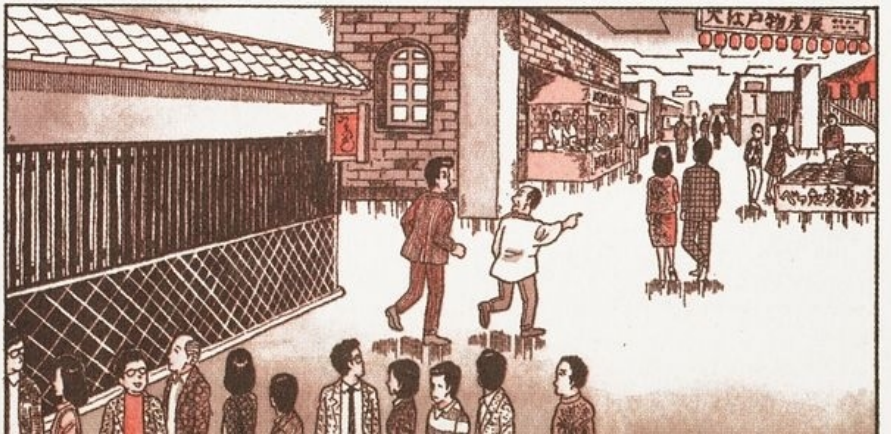
IT'S THE DELICIOUSNESS OF "OISHINBO 3"!



AT OUR RESTAURANT, WE STRIVE TO KEEP OUR CUSTOMERS HAPPY BY SERVING THEIR MEALS WITHIN FIVE MINUTES OF PLACING THEIR ORDER. WE BELIEVE IN QUICK AND EFFICIENT SERVICE TO KEEP THE GOOD TIMES ROLLING. AFTER ALL, NO ONE LIKES TO WAIT AROUND FOR A DELICIOUS MEAL!
IN ORDER TO ACHIEVE THAT, WE WON'T DO SOMETHING AS FOOLISH AS USING CHARCOAL. GAS IS MUCH QUICKER AND EASIER, YOU SEE...

THIS IS QUITE A DRASTIC REVITAL-IZATION!

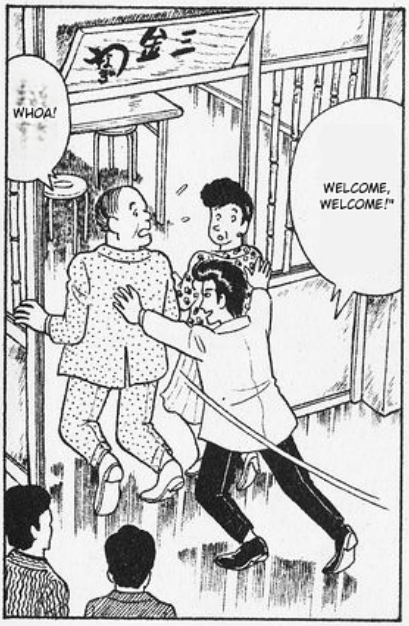
MOREOVER, WE MARINATED AND GRILLED THE EEL BEFOREHAND, THEN STORED IT IN THE FRIDGE. AS SOON AS AN ORDER COMES IN, WE LIGHTLY SEAR IT AGAIN AND VOILA! THE DISH IS READY TO BE SERVED.



HEY, WE'RE IN FOR SOME DELICIOUS FOOD, LIKE IN OISHINBO VOLUME 3!

KINSAN!! WHAT KIND OF DECISION WAS IT TO COMPETE WITH IKADA-YA AND OPEN A SHOP? YOU'RE REPAYING THE DEBT YOU OWE THE PREVIOUS OWNER BY BETRAYING HIM!
ACK...
WELL, A SHOP LIKE THIS WON'T LAST FOR MORE THAN THREE DAYS. HAHAHA.
OH WELL... HMPH, ONLY THREE CUSTOMERS, WHAT A RUN-DOWN SHOP.
IF YOU COMPARE IT TO MY SHOP, YOU'LL SEE THAT KINSAN'S IDEAS ARE OUTDATED.
THERE MUST BE PEOPLE IN THE WORLD WHO APPRECIATE GOOD TASTE...
I'LL DEFINITELY GATHER CUSTOMERS.
POOR KINZO-SAN...

AH, AH...
COME ON, KIN-SAN, GRILL FASTER! THE CUSTOMERS MIGHT RUN AWAY!
ATTRACT CUSTOMERS? HOW?
HUH?
I'LL HELP ATTRACT CUSTOMERS.
ジュ〜!
THIS IS A PROBLEM...
DON'T WORRY ABOUT IT, MAN...
OH NO, DON'T TURN OFF THE VENTILATION FAN! THE SMOKE FROM GRILLING THE EEL WILL FLOW INTO THE HALLWAY!
WE NEED TO VENTILATE!
カク


WHOA!
WELCOME, WELCOME!"

MMM, THAT SMOKY AROMA IS HEAVENLY."

ﾅﾆｰ
ﾅﾆｰ

UGH, MY STOMACH IS GROWLING JUST LOOKING AT THEM."
AH, I SEE.

HEY, ALL OF THEM LOOK SO PLUMP AND IMPRESSIVE."
WOW, THIS PLACE LETS US CHOOSE OUR OWN EEL?"

ALRIGHT, SIR, WHICH EEL SHOULD WE FILLET FOR YOU?"

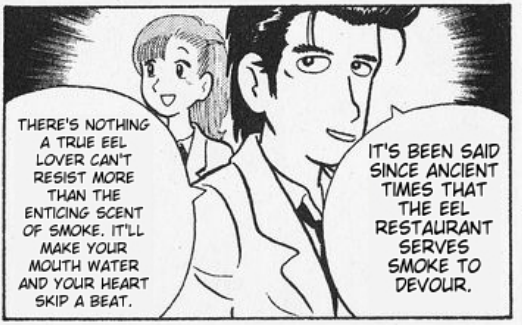
WELL, SINCE WE'RE STARTING FROM THE TEARING PART, IT'S GOING TO TAKE US AT LEAST THIRTY MINUTES OR MORE.
WOW, THEN I'LL TAKE THIS ONE!
I AM THIS.

HEY, DO YOU SEE THE COLOR OF THEIR BACK? IT'S LIKE A BLUE THAT'S BEEN DIPPED IN GREEN.
THIS, MY FRIEND, IS WHAT WE CALL 'AO' - THE CRÈME DE LA CRÈME OF EEL CUISINE. IT'S FAR TASTIER THAN THOSE BLACK EELS, LET ME TELL YOU.

I KNOW THAT MAKING A PROPER GRILLED EEL TAKES TIME, NO NEED TO TELL ME THAT. BUT TRUST ME, THE WAIT IS WORTH IT.

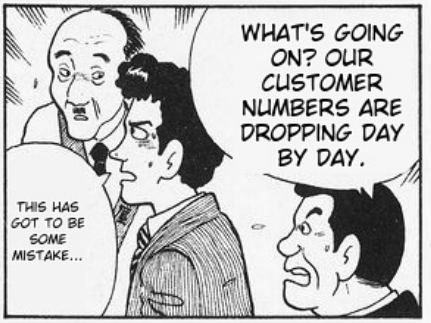
WHAT'S HAPPENING? WHY DO WE SUDDENLY HAVE A GUEST...?

WELCOME, PLEASE COME THIS WAY.


THERE'S NOTHING A TRUE EEL LOVER CAN'T RESIST MORE THAN THE ENTICING SCENT OF SMOKE. IT'LL MAKE YOUR MOUTH WATER AND YOUR HEART SKIP A BEAT.
IT'S BEEN SAID SINCE ANCIENT TIMES THAT THE EEL RESTAURANT SERVES SMOKE TO DEVOUR.

鰻割烹 稚屋
TEN DAYS LATER...

大江戸物産展

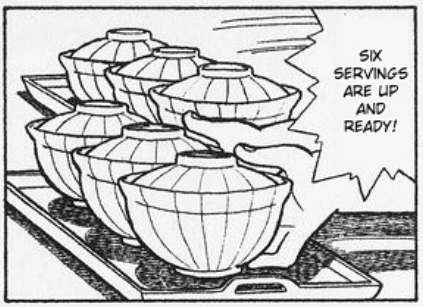

WHAT'S GOING ON? OUR CUSTOMER NUMBERS ARE DROPPING DAY BY DAY.
THIS HAS GOT TO BE SOME MISTAKE...

SO WHAT'S THE DEAL WITH THAT?

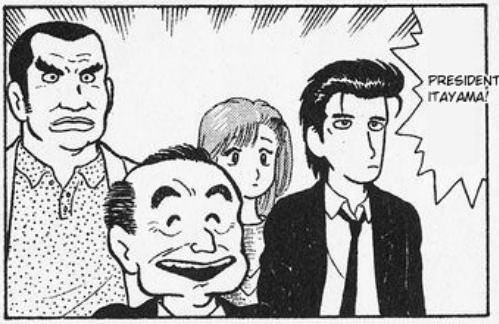
HEY, WHERE'S MY ORDER!?
HOLD YOUR HORSES!!

IT'S SO GOOD!!!

YOU GOT IT!
ADD 12 MORE SERVINGS TO THE ORDER!


SIX SERVINGS ARE UP AND READY!

UGH, AAHH...!
YET, YOU, MY DEAR OTAKU...
EVEN THOUGH THEY'RE BOTH EEL RESTAURANTS, 'KINSAN' SEES A SURGE IN CUSTOMERS EVERY DAY, AND THANKS TO ITS BOOMING SUCCESS, IT'S NOW BECOME THE TALK OF THE TOWN. IT'S NO WONDER THEIR BOOTH AT THE 'EDO FAIR' WAS A MASSIVE HIT TOO!


PRESIDENT ITAYAMA!

WELCOME TO OUR HUMBLE ABODE!
ALRIGHT, HERE YOU GO!

HEY THERE, RAFTMAN! I'VE COME TO FEAST AT YOUR TABLE!

WOW, THAT WAS FAST! MY ORDER CAME IN LESS THAN FIVE MINUTES...
OH REALLY...BUT IT SEEMS LIKE THERE ARE NOT MANY CUSTOMERS HERE.
OUR CUSTOMERS ARE TURNING OVER FASTER, SO WE CAN HANDLE A LARGE CROWD...
YES, SPEED IS ALSO PART OF OUR SERVICE.
HEY BOSS...
YES, DID YOU ENJOY OUR SERVICE?

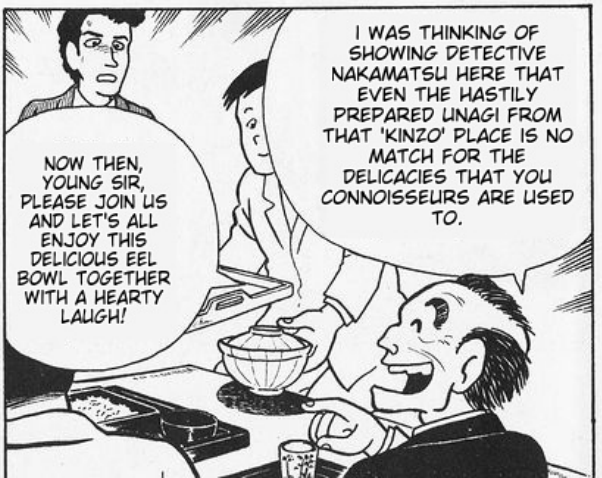
THIS EEL IS SO DISAPPOINTING! IT'S NOT EVEN PLUMP, AND THE INSIDES ARE ALL SOGGY. PLUS, IT'S STRANGELY OILY WITHOUT ANY OF THAT DELICIOUS EEL FLAVOR. IT'S LIKE A POORLY COOKED FISH FILLET!
DON'T MESS AROUND, YOU SCAM ARTIST! THIS ISN'T ANYTHING LIKE EEL, IT'S A TOTAL FAKE-OUT!

WHAT?! A FOOD DELIVERY TO MY RESTAURANT?!
HEY, OVER HERE! COME ON, COME ON!

IT'S OUR GRILLED EEL, SIR, I ASSURE YOU...
WHAT... GRILLED FISH!?

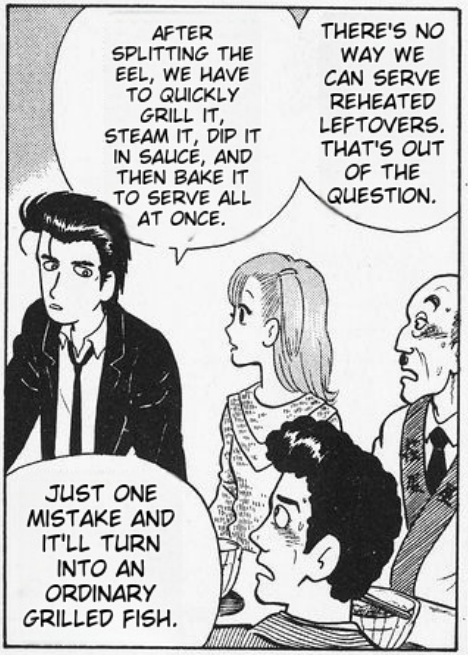
SIX ORDERS OF DELICIOUS EEL BOWLS, COMING RIGHT UP! PLEASE HOLD TIGHT AND GET READY TO DIG IN!

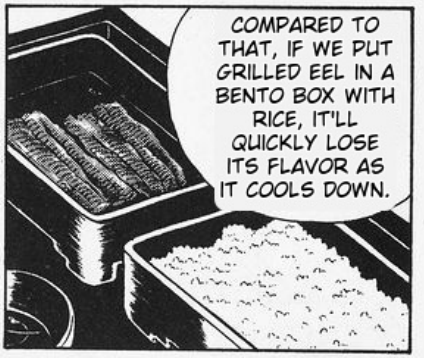
I SUPPOSE SO...
WELL, UMM...


NOW THEN, YOUNG SIR, PLEASE JOIN US AND LET'S ALL ENJOY THIS DELICIOUS EEL BOWL TOGETHER WITH A HEARTY LAUGH!
I WAS THINKING OF SHOWING DETECTIVE NAKAMATSU HERE THAT EVEN THE HASTILY PREPARED UNAGI FROM THAT 'KINZO' PLACE IS NO MATCH FOR THE DELICACIES THAT YOU CONNOISSEURS ARE USED TO.

ER...
THE STEAM IS RISING SO VIGOROUSLY!
.....
WELL, IT WAS WARM THOUGH.
YOU KNOW, COME TO THINK OF IT, THE EEL AT IKADA-YA DIDN'T EVEN HAVE ANY STEAM RISING FROM IT...
THAT'S JUST THE SMELL OF GAS.
AND IT WASN'T EVEN GREASY!
DELICIOUS! THE EEL IS PLUMP AND JUICY...
T-THAT'S RIDICULOUS!!
GOOD LORD, THE EEL FROM IKADA-YA SMELLS LIKE ROTTEN ONIONS! HOW GROSS!

PLUS, GAS IS A COMPOUND OF CARBON AND HYDROGEN, SO WHEN IT BURNS, STEAM IS PRODUCED.
IF YOU USE GAS, YOU'LL INEVITABLY GET THAT GAS SMELL.
THAT'S WHY CITY GAS HAS A DISTINCT ODOR, INTENTIONALLY ADDED SO PEOPLE CAN DETECT GAS LEAKS...
OF COURSE, IT'LL END UP BEING ALL SOGGY.
WHAT!?!
THE EEL'S SAUCE AND FAT SIZZLE ON THE HOT RED COALS, CREATING A SMOKY AROMA THAT CLINGS TO THE EEL. YOU WON'T GET THAT DELICIOUS SMOKY FLAVOR WITHOUT CHARCOAL.
ON THE OTHER HAND, CHARCOAL IS PURE CARBON, SO WHEN YOU BURN IT, ONLY CARBON DIOXIDE COMES OUT, AND THERE'S NO STEAM. THAT'S WHY EEL COMES OUT PERFECTLY CRISPY WHEN GRILLED OVER CHARCOAL.
THE BEST WAY TO ENJOY EEL IS BY SERVING IT FRESH OFF THE GRILL ON A STEAMING BOWL OF RICE.
THERE'S NOTHING QUITE AS DELICATE AS THE FLAVOR OF EEL. IT'S SO EASY TO LOSE IT.
AHA! I SEE!


AFTER SPLITTING THE EEL, WE HAVE TO QUICKLY GRILL IT, STEAM IT, DIP IT IN SAUCE, AND THEN BAKE IT TO SERVE ALL AT ONCE.
THERE'S NO WAY WE CAN SERVE REHEATED LEFTOVERS. THAT'S OUT OF THE QUESTION.
JUST ONE MISTAKE AND IT'LL TURN INTO AN ORDINARY GRILLED FISH.


COMPARED TO THAT, IF WE PUT GRILLED EEL IN A BENTO BOX WITH RICE, IT'LL QUICKLY LOSE ITS FLAVOR AS IT COOLS DOWN.

ALTHOUGH IT LOOKS SOPHISTICATED, THE TASTE WILL DEFINITELY SUFFER...

CUSTOMERS AREN'T STUPID, THEY'LL CHOOSE THE REAL DEAL.
YAMAOKA'S RIGHT. THE DIFFERENCE IN CUSTOMER TURNOUT BETWEEN IKADA-YA AND KINZO'S PLACE PROVES IT...

.....

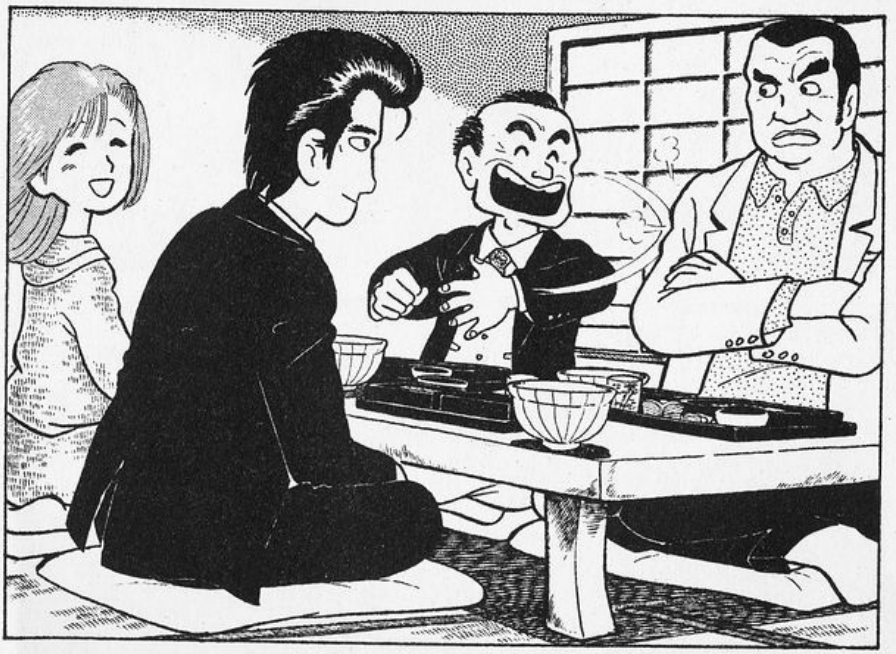
... INDEED, THE NUMBER OF CUSTOMERS TELLS THE WHOLE STORY.

IS IT POSSIBLE TO DO IT WITHOUT KINZO?
LET'S TRY RUNNING THE STORE THE NORMAL WAY, LIKE ANY OTHER RAFTING HOUSE. THAT'S THE ONLY OPTION WE'VE GOT...
SO, WHAT ARE YOUR PLANS FOR THIS STORE, YOUNG BOSS?
HEY, I'VE GOT THE NEXT CHEF OF IKADA-YA RIGHT HERE FOR YOU!
AHHHH...
KINZO!!
AFTER THE END OF THE 'GREAT EDO PRODUCT FAIR', WE'VE GOT TO CLOSE UP SHOP TOO. WHICH MEANS I'LL BE OUT OF A JOB.
WOULD YOU TAKE ME BACK, SIR?

HEEHEE
HEEHEE
HEEE!!!!

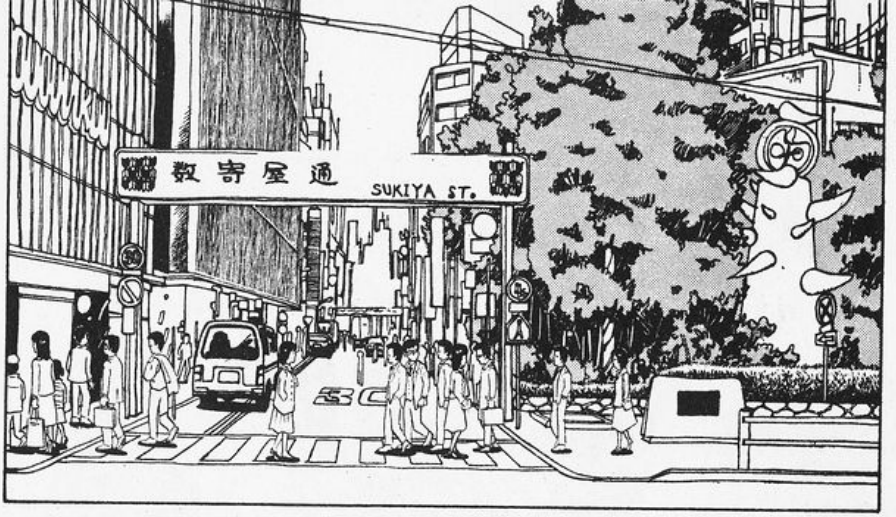
KINZÔ... I'M SORRY.....
YOUNG MASTER.

I'LL MAKE EVEN MORE PROFITS, NO DOUBT ABOUT IT! I'VE GOT MY HANDS ON A LITERAL GOLDMINE FOR GOURMET STREET!!!
HAHAHA! YAMAOKA-KUN, YOU'VE DONE IT AGAIN!!!



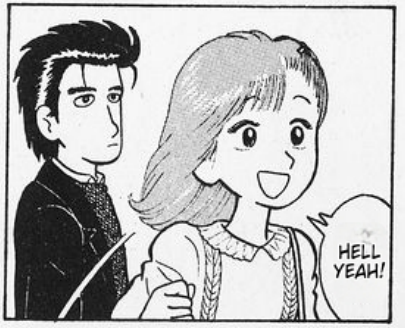
第2話

和菓子の創意


数寄屋通
SUKIYA ST.

DON'T YOU THINK IT WOULD BE LOVELY TO INDULGE IN SOME TRADITIONAL JAPANESE SWEETS AND TEA AFTER A DELICIOUS MEAL?

春野
OH MY, A NEW JAPANESE SWEETS SHOP OPENED UP AND I DIDN'T EVEN NOTICE! HOW DELIGHTFUL!


HELL YEAH!

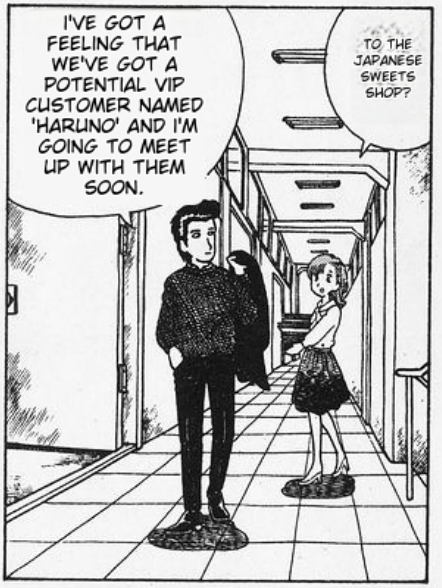
OH, THE THIRD VOLUME OF OISHINBO.

FOR ME, I'LL TAKE THE SWEET POTATO MANJU AND ONE OF THOSE DRIED SWEETS FOR EACH OF THOSE GUYS."
.....
GOT IT!
WELL... THE AROMA AND SWEETNESS ARE IMPECCABLE, WE USE GENUINE WASANBON SUGAR."
DID YOU GET THAT?"
YOU CAN ONLY USE WASANBON SUGAR FROM KAGAWA AND TOKUSHIMA PREFECTURES FOR WAGASHI."
WAIT, WHAT'S WASANBON SUGAR?"
YOU'RE A DRINKER, BUT CAN YOU TASTE THE SWEETNESS OF DESSERTS?"
IT'S NOT A STICKY SWEETNESS, RIGHT?"
EXACTLY, IT'S A REFRESHING SWEETNESS THAT MAKES YOUR TONGUE TINGLE."
THE TASTE IS UNIQUE AND GIVES A REFRESHING, COOL FEELING ON THE TONGUE, AND THE SWEETNESS IS LIGHT YET DEEPLY PENETRATES THE TASTE BUDS."
THE SCENT OF RAW SUGAR IS SURPRISINGLY HEAVY AND OVERWHELMING, BUT THE FRAGRANCE OF WASANBON SUGAR IS DELICATE AND ELEGANT."

AFTER QUITTING MY JOB AND SPENDING FOUR YEARS HONING MY SKILLS AT A TRADITIONAL JAPANESE SWEETS SHOP IN KYOTO, I SOLD OFF MY INHERITANCE FROM MY PARENTS AND OPENED UP THIS VERY STORE.
I'VE PUT EVERYTHING ON WAGASHI (TRADITIONAL JAPANESE SWEETS) - THIS IS OUR LAST STAND!
WHEN DID THIS PLACE OPEN UP? IT'S LOOKING PRETTY SLICK!
IT'S FINALLY BEEN SIX MONTHS.
THE RED BEAN PASTE MADE WITH THE FINEST AZUKI BEANS, SPECIFICALLY THE REVERED TAMBA DAINAGON VARIETY, IS TRULY SUPERB. AND THE SKILLFULLY CRAFTED OUTER LAYER MADE WITH THE DELECTABLE YAMATO POTATOES IS EQUALLY REMARKABLE. WITH SUCH EXCEPTIONAL QUALITY, CHARGING ANYTHING LESS THAN 200 YEN WOULD BE A DISSERVICE...
YOU CAN'T POSSIBLY BE MAKING A PROFIT SELLING THESE STEAMED BUNS FOR 70 YEN APIECE!
WOW, YOUR PASSION IS INCREDIBLE... ARE YOU ALREADY MAKING MONEY FROM IT?
BUT IF THAT'S THE CASE, THEN THE SWEETS WILL ONLY BECOME GIFTS OR ERRANDS. I WANT TO MAKE THEM AFFORDABLE FOR PEOPLE WHO LOVE SWEETS TO BUY FOR THEMSELVES. THAT WAY, THEY CAN INDULGE IN THEIR SWEET TOOTH WITHOUT BREAKING THE BANK!
EVERY DAY, WE'RE EATING INTO OUR SAVINGS. AND TO MAKE MATTERS WORSE, WE KNOW THERE ARE STORES OUT THERE SELLING LOWER QUALITY SWEETS AT EXORBITANT PRICES.
HEY, YAMAOKA, YOU GOT ANY BRIGHT IDEAS?
I WONDER IF THERE'S ANY WAY TO SELL SOMETHING WITHOUT A CLEVER NAME. AFTER ALL, IF IT'S PROFITABLE, IT'LL SELL REGARDLESS OF THE NAME.

WAIT UP! I'M COMING TOO!

春野


I'VE GOT A FEELING THAT WE'VE GOT A POTENTIAL VIP CUSTOMER NAMED 'HARUNO' AND I'M GOING TO MEET UP WITH THEM SOON.
TO THE JAPANESE SWEETS SHOP?

OKAY.
SO, LET'S SEE... I'LL HAVE THAT, AND THAT, AND DEFINITELY THAT.
WELCOME, PLEASE COME IN AND TAKE A SEAT.
I HOPE THEY'LL LET ME TRY THEIR FOOD.
HMM, I WONDER IF THAT PERSON IS...?
OVER HERE, SHIRO.
HEY THERE!
OH, YOU TWO KNOW EACH OTHER, YAMAOKA-SAN?
OH, HEY YAMAOKA-SAN!

THAT'S TOYAMA TŌJIN, THE CERAMIC ARTIST.
TODAY, I BROUGHT A GUEST AT THE REQUEST OF SHIRO, AND IT'S NONE OTHER THAN KISHIKAWA-KUN, THE BUTLER OF THE URASENKE TEA CEREMONY HEAD.
AH, SO YOU'RE HARUNO-SAN.
HE'S THE HEAD OF THE URASENKE TEA CEREMONY?!
I AM HARUNO KIYOSHI.
I THOUGHT SO. I'VE SEEN HIS WORK IN BOOKS AND PHOTOS, SO I HAD A HUNCH...
IF THE NAME 'HARUNO' IS MENTIONED AT A URASENKE TEA CEREMONY, IT'S GUARANTEED TO MAKE A SPLASH - THAT'S HOW INCREDIBLE IT IS!
I, I HAD NO IDEA...
SHIRO ASKED ME TO REQUEST THAT HARUNO'S DELICIOUS SWEETS BE USED AS THE TEA CEREMONY SWEETS FOR URASENKE, THEY'RE JUST THAT GOOD.
UNFORTUNATELY, WE CAN'T USE THEM FOR OUR TEA CEREMONY.
THESE SWEETS ARE TRULY DELICIOUS, AREN'T THEY?
SO, WHAT DO YOU THINK, KISHIKAWA-KUN? CAN WE USE THEM?

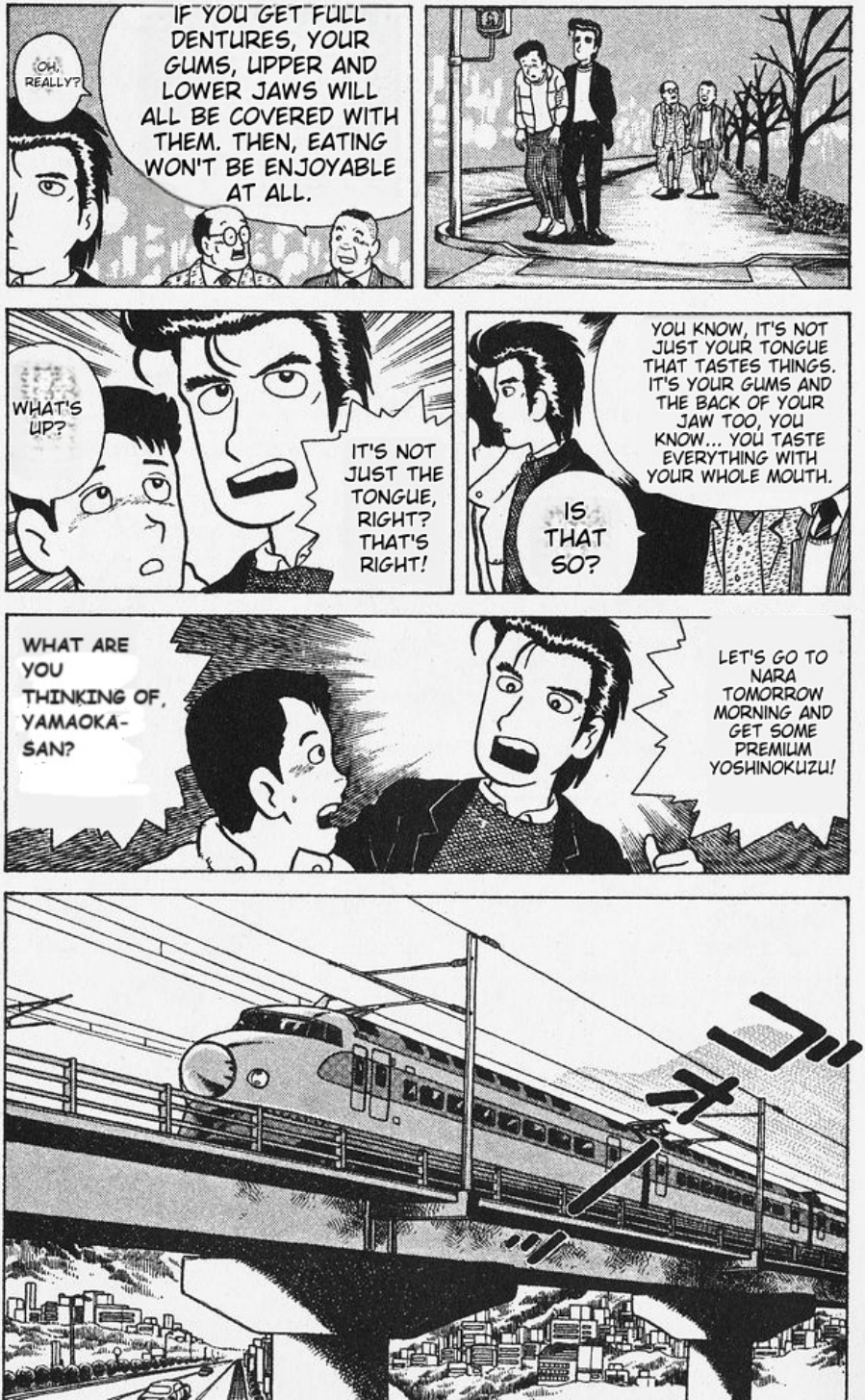
HAVE YOU GONE AROUND ALL THE TRADITIONAL SHOPS IN KYOTO? THE SWEETS DISPLAYED HERE CAN BE FOUND SOMEWHERE ELSE, CAN'T THEY?
WELL, YOU SEEM TO HAVE STUDIED HARD, BUT THAT'S ALL. HAVE YOU CREATED A FLAVOR THAT HASN'T EXISTED IN THE WORLD OF JAPANESE SWEETS?
WHY NOT!?
BEFORE THESE SHOPS BECAME FAMOUS, THEY CREATED FLAVORS THAT BROUGHT THEM TO THEIR CURRENT STATUS.
ARE YOU SAYING THAT YOU HAVEN'T COME UP WITH ANY NEW FLAVORS AND YET YOU'RE ABLE TO ATTEND EVENTS ALONGSIDE TRADITIONAL SHOPS AND THE TEA CEREMONY OF SHIMOGAMO?
OH...T-THAT'S...
I...I DON'T KNOW WHAT TO SAY...
YOU'RE ABSOLUTELY RIGHT, MISS. THERE'S NO DIFFERENCE BETWEEN THE WORLD OF TASTE AND THE WORLD OF ART. ONLY THOSE WHO DISCOVER NEW BEAUTY AND NEW FLAVORS WILL BE RECOGNIZED.
IT'S STRICT, ISN'T IT? EVEN IF IT'S DELICIOUS, IF IT'S NOT NEW, IT'S NO GOOD...
I UNDERSTAND. I'LL DEFINITELY CREATE A NEW FLAVOR!
GIVE IT A TRY, AND IF YOU COME UP WITH A NEW FLAVOR, BRING IT TO ME.
HARUNO, DON'T LOSE YOUR DRIVE. IT'S NOT AN EASY FEAT TO CREATE SUCH SWEETS AT YOUR AGE.

SHIRO HAS BEEN COMING IN AND OUT OF MY LIFE SINCE HE WAS A CHILD. HE'S LIKE A GRANDSON TO ME.
YOU SEE, SHIRO'S FATHER WAS MY DISCIPLE.
SUZU
MITSUKOSHI
TOKYO
SHIRO, ARE YOU STILL NOT RECONCILING WITH YUZAN?
DO WE HAVE TO RUIN THE DAY BY TALKING ABOUT KAIBARA YUZAN?
SO, YOU WERE KAIBARA YUZAN'S TEACHER?
WHAT A TROUBLESOME FATHER AND SON DUO...
WHO IN THEIR RIGHT MIND WOULD WANT TO RECONCILE WITH A MAN LIKE HIM? I'D RATHER DIE.

SINCE THAT DAY, KIYOSHI HAS BEEN HOLED UP IN HIS WORKSHOP, DETERMINED TO CREATE A NEW FLAVOR...
THAT'S SUCH A SHAME! YAMAOKA-SAN'S KIND GESTURE BACKFIRING LIKE THIS...
ONCE HE MAKES UP HIS MIND, THERE'S NO STOPPING HIM...
.....

I WONDER IF THERE'S SUCH A THING AS A COMPLETELY NEW FLAVOR FOR SWEETS...
I'M COMPLETELY OUT OF IDEAS, MY CREATIVITY HAS RUN DRY.
SWEETS ARE DIFFICULT, YOU KNOW. THEY MUST HAVE A BALANCE AND NOT BECOME CLOYING...
I'VE TRIED EVERYTHING, THE COLORS, SHAPES, AND FRAGRANCES, BUT I JUST CAN'T SEEM TO DISCOVER A TASTE THAT HASN'T BEEN FOUND BEFORE...
BUT YOUR SWEETS ARE UNDENIABLY DELICIOUS, LET'S THINK OF A NEW WAY TO MARKET THEM...
I'M SO SORRY FOR DISAPPOINTING YOU, YAMAOKA-SAN. IT LOOKS LIKE WE WON'T BE ABLE TO SERVE OUR SWEETS AT THE TEA CEREMONY AT ALL...

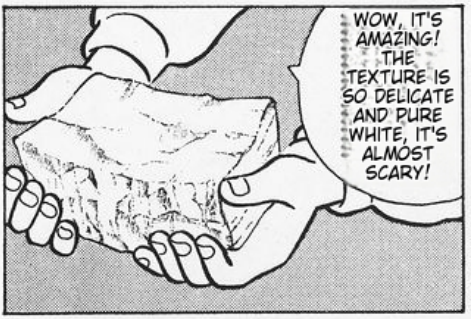
OISHINBO 3

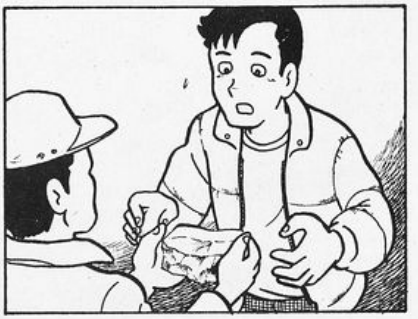

OH, REALLY?
IF YOU GET FULL DENTURES, YOUR GUMS, UPPER AND LOWER JAWS WILL ALL BE COVERED WITH THEM. THEN, EATING WON'T BE ENJOYABLE AT ALL.
WHAT'S UP?
IT'S NOT JUST THE TONGUE, RIGHT? THAT'S RIGHT!
IS THAT SO?
YOU KNOW, IT'S NOT JUST YOUR TONGUE THAT TASTES THINGS. IT'S YOUR GUMS AND THE BACK OF YOUR JAW TOO, YOU KNOW... YOU TASTE EVERYTHING WITH YOUR WHOLE MOUTH.
WHAT ARE YOU THINKING OF, YAMAOKA-SAN?
LET'S GO TO NARA TOMORROW MORNING AND GET SOME PREMIUM YOSHINOKUZU!
ゴオー

吉野葛

IT'S FROM NARA, YOSHINO - THE BEST OF THE BEST.

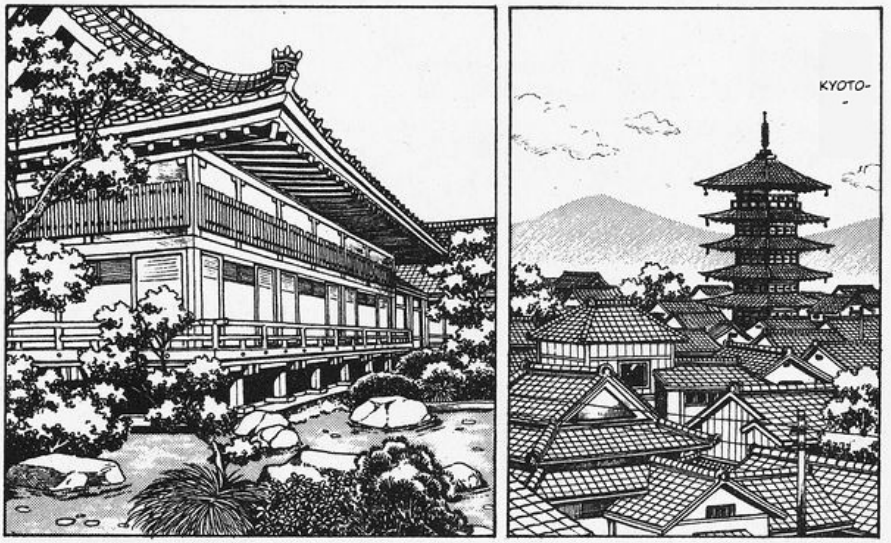
THIS IS THE FINEST QUALITY YOSHINO KUDZU - IT'S STICKY, FIRM, AND SMOOTH. YOU WON'T FIND ANYTHING BETTER THAN THIS, NO MATTER WHICH ASPECT YOU CONSIDER.


WOW, IT'S AMAZING! THE TEXTURE IS SO DELICATE AND PURE WHITE, IT'S ALMOST SCARY!



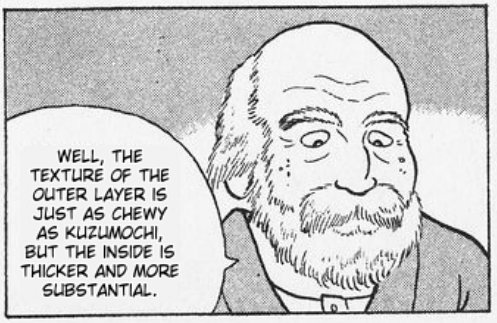
OISHINBO 3

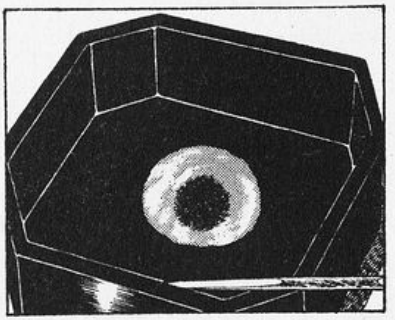
YOU KNOW, I THINK I'VE GOT AN IDEA, YAMAOKA-SAN! THANK YOU!
HOW 'BOUT THIS, YOU THINK YOU CAN HANDLE IT?


KYOTO-

SHIMOGAMO SOSETSU, THE GRAND MASTER OF THE SHIMOGAMO SCHOOL OF TEA CEREMONY.

ARE YOU SAYING THAT THIS NEW FLAVORED SWEET IS JUST LIKE KUZUMOCHI?
WHAT DO YOU MEAN?


WELL, THE TEXTURE OF THE OUTER LAYER IS JUST AS CHEWY AS KUZUMOCHI, BUT THE INSIDE IS THICKER AND MORE SUBSTANTIAL.

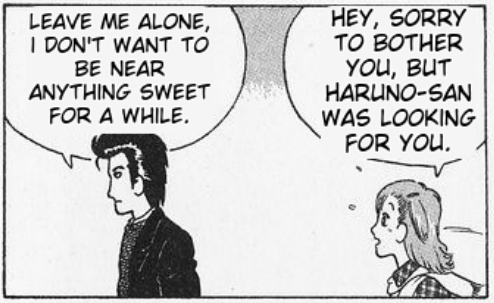


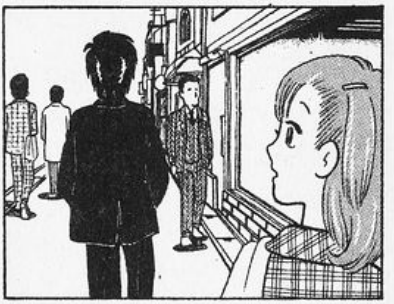
THIS IS A STRANGE SENSATION, TREMBLING WITH A BLUBBERY WOBBLE AS IT CUTS...
OOH, IT'S SO JIGGLY AND WOBBLY...
BEYOND THE REALM OF MERE TASTE AND SENSATION LIES AN INDESCRIBABLE PLEASURE THAT IGNITES EVERY INCH OF YOUR BEING. IT'S A SENSATION THAT TANTALIZES EVERY NERVE IN YOUR MOUTH AND LEAVES YOU IN A STATE OF PURE BLISS. IT'S THE KIND OF ECSTASY THAT EVEN THE MOST SEASONED ADULTS CAN'T RESIST, DRAWING THEM IN TO A WORLD OF DEEP AND UNADULTERATED DELIGHT.
WHAT A SENSATION...!
THE SLIMY AND BOUNCY KUDZU STUCK TO MY TONGUE AND TICKLED MY MOUTH'S MUCOUS MEMBRANE!
WHAT'S UP WITH THIS!?
THIS, THERE'S NO WORD TO DESCRIBE ITS TEXTURE - IT'S BOTH CRUNCHY AND CHEWY, YET IT DOESN'T STICK TO YOUR TEETH NOR LEAVE ANY RESIDUE ON YOUR TONGUE. IT'S SOFT AND TENDER, YET WHEN YOU BITE INTO IT, IT GIVES A SATISFYING SNAP AND MELTS IN YOUR MOUTH...

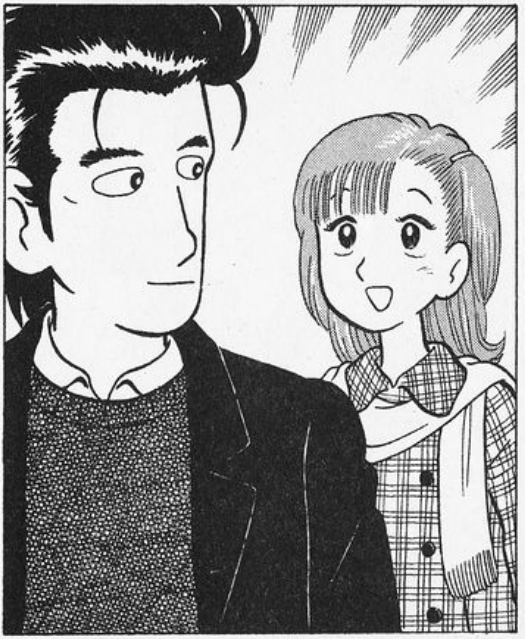
YES, IF YOU HEAT UP WASANBON, THE FRAGRANCE DISAPPEARS. SO, WE ADDED HALF OF IT DURING THE COOKING AND KNEADING PROCESS OF THE FILLING, AND THEN ADDED THE REMAINING HALF AFTER IT COOLED DOWN AND KNEADED IT AGAIN.
IT'S NOT JUST A PLEASURABLE EXPERIENCE, THE FILLING IS ALSO EXPERTLY MADE. IT STILL RETAINS THE FRAGRANCE OF WASANBON.
WELL DONE, HARUNO-SAN, YOU'VE CREATED AN ENTIRELY NEW FLAVOR.
SO THEN...
I FAILED COUNTLESS TIMES TO ACHIEVE THAT PERFECT BALANCE BETWEEN SOFTNESS AND ELASTICITY.
THE PROBLEM WAS WITH THE MOISTURE LEVEL OF THE KUZU-MADE DOUGH. IF IT'S TOO LITTLE, IT BECOMES HARD, AND IF IT'S TOO MUCH, IT FALLS APART.
IT'S AN HONOR!
IT GOES WITHOUT SAYING, BUT HARUNO-SAN, COULD YOU ALLOW ME TO NAME THIS PASTRY AFTER MY TITLE?
MASTER, HOW ABOUT SERVING IT AT THE KAMO-STYLE TEA CEREMONY? IT WOULD BE UNPARALLELED.
THANK YOU VERY MUCH!
WARM SNOW... INTERESTING, I LIKE IT.
I THINK IT WOULD GO WELL WITH WARM SNOW, OR THIS INDESCRIBABLE SENSATION OF A PASTRY...
HOW ABOUT WE TAKE A CHARACTER FROM MY TITLE AND NAME IT 'WARM SNOW'?

YAMAOKA-SAN! STOP BEING SO RUDE!!!
JUST MAKE SURE TO SELL THE SWEETS UNDER THE NAME 'HARUNO' AND THAT'S ALL THAT MATTERS.
I CAN'T STAND THIS CRAMPED SEATING ARRANGEMENT.
I CAN'T TAKE CREDIT FOR ANY OF THIS, IT'S ALL THANKS TO MR. YAMAOKA!
AFTER THESE DELICIOUS SWEETS, WE CAN'T FORGET THE TEA. LET'S HAVE A CUP TOGETHER.
WOW, IT'S AN HONOR TO BE IN THE PRESENCE OF THE HEAD OF THE HOUSEHOLD HIMSELF.
OH NO, PLEASE MAKE YOURSELF COMFORTABLE. THE ESSENCE OF TEA CEREMONY IS TO MAKE OUR GUESTS FEEL AT EASE.
SHEEP.

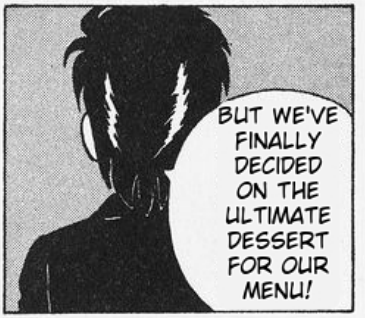
OH, MR. YAMOKA!

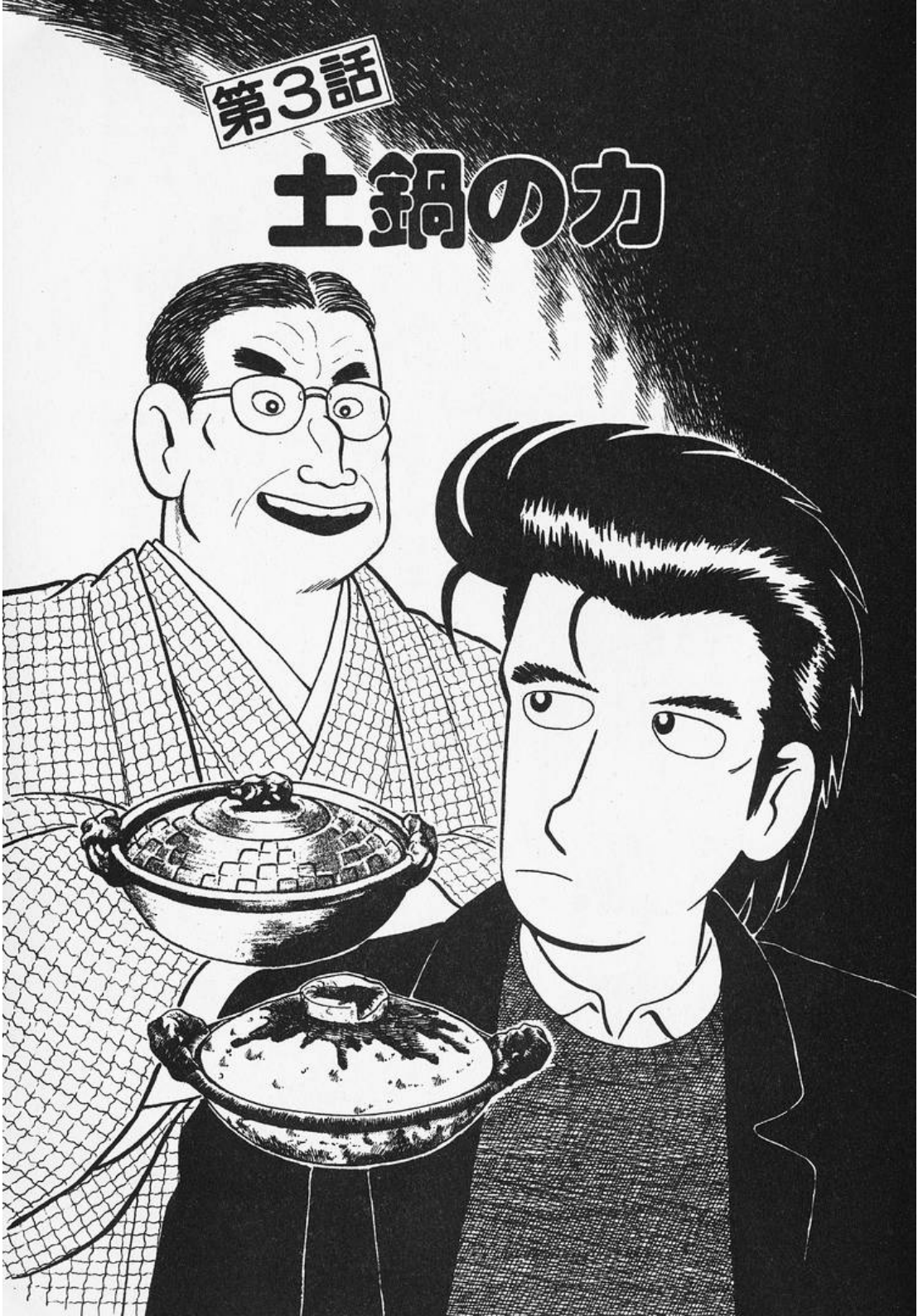

LEAVE ME ALONE, I DON'T WANT TO BE NEAR ANYTHING SWEET FOR A WHILE.
HEY, SORRY TO BOTHER YOU, BUT HARUNO-SAN WAS LOOKING FOR YOU.





UGH, HE'S ALWAYS SO SELFISH...


BUT WE'VE FINALLY DECIDED ON THE ULTIMATE DESSERT FOR OUR MENU!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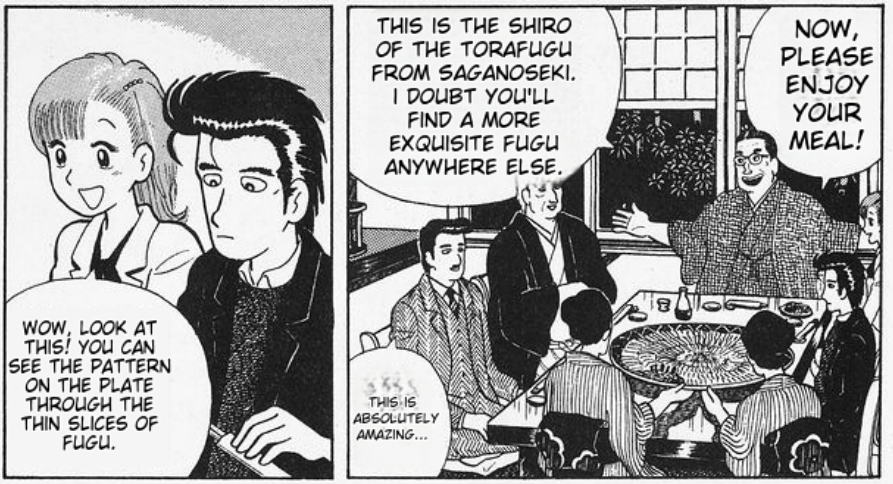
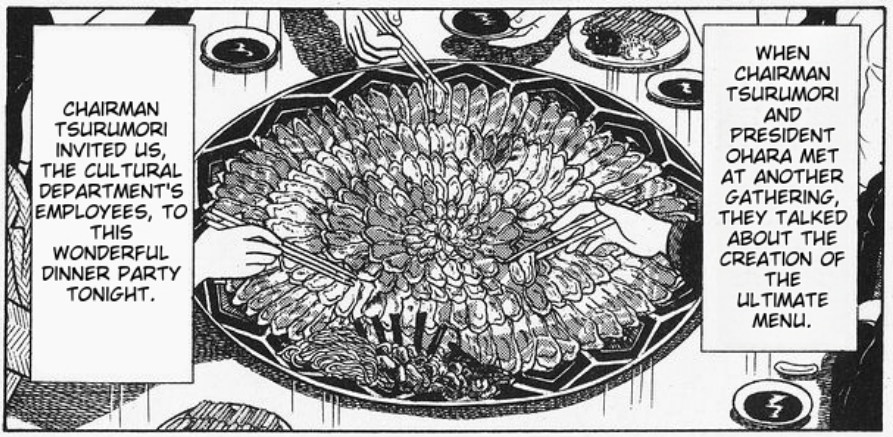
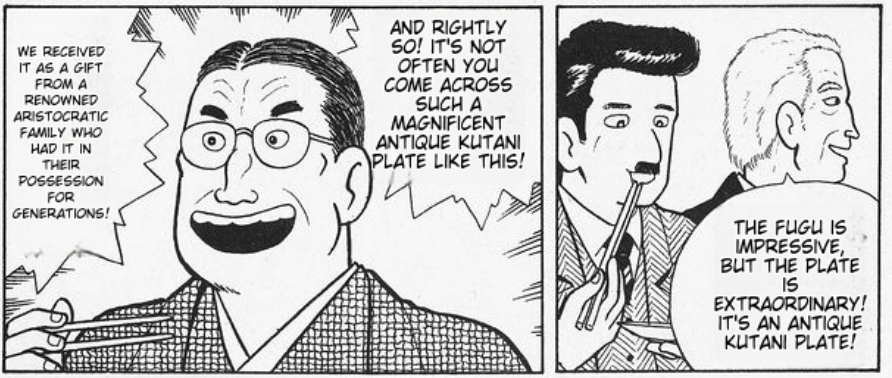
AH, IT'S FINALLY ARRIVED, THE MOMENT WE'VE BEEN WAITING FOR!
YOUR PATIENCE HAS PAID OFF, AS HERE COMES THE PRIZED DELICACY OF FUGU SASHIMI!"

JUST LIKE IN THE MANGA 'OISHINBO 3'!



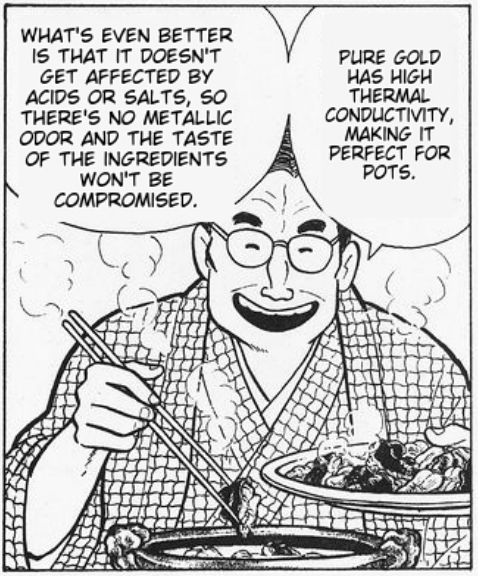




IF IT BECOMES A NATIONAL TREASURE, WE WON'T BE ABLE TO CASUALLY USE IT FOR FUGU SASHIMI ANYMORE.
I TURNED DOWN THE CULTURAL AGENCY'S OFFER TO DESIGNATE IT AS A NATIONAL TREASURE AND SETTLED FOR AN IMPORTANT CULTURAL PROPERTY.
THIS 'FUKUMAN' IS THE BEST FUGU DISH IN TOKYO, AND I BROUGHT THE BEST DISH IN JAPAN. THERE'S NO BETTER FUGU DISH THAN THIS.
I WONDER IF THE YOUNG ONES UNDERSTAND WHAT WE'RE TALKING ABOUT?
BUT WHEN YOU HEAR ABOUT SUCH INCREDIBLE DISHES, IT CAN BE INTIMIDATING AND YOU MIGHT MISS OUT ON THE TRUE ESSENCE OF THE DELICIOUSNESS...
JAPANESE CUISINE IS ALL ABOUT THE PRESENTATION. IF IT'S SERVED ON A WEAK PLATE, THE FULL FLAVOR WON'T COME OUT.
YOU'RE ABSOLUTELY RIGHT.
HEY, YAMOKA-KUN!
WHAT DID YOU SAY?!
OH, PLEASE.

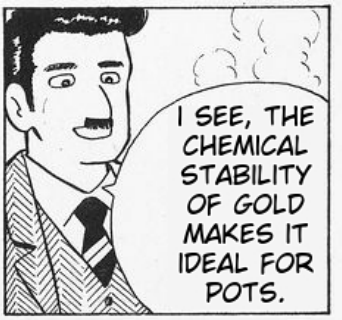
ON THE OTHER HAND, THIS YOUNG FELLOW...
HAHAHA! YOUNG LADIES TRULY HAVE A STRONG SENSE OF TASTE.
THIS IS MARVELOUS... I FEEL LIKE I FINALLY UNDERSTAND THE BEAUTY OF ADMIRING JAPANESE CUISINE WITH MY EYES.
IT'S READY NOW.
THEN LET'S HAVE THE HOTPOT...
THE CHILI IS READY, WOULD YOU LIKE IT NOW?
I'VE HAD ENOUGH FUGU SASHIMI! YOU CAN BRING THE CHILI NOW!
NO WAY... IS THAT REAL GOLD?!
LOOK AT THAT POT!!!

WELL, THAT'S SURPRISING...
YES, THIS IS A PURE GOLD POT. I BROUGHT IT FROM MY HOME.


WHAT'S EVEN BETTER IS THAT IT DOESN'T GET AFFECTED BY ACIDS OR SALTS, SO THERE'S NO METALLIC ODOR AND THE TASTE OF THE INGREDIENTS WON'T BE COMPROMISED.
PURE GOLD HAS HIGH THERMAL CONDUCTIVITY, MAKING IT PERFECT FOR POTS.

HOW MUCH DOES THIS POT COST? IT'S MADE OF PURE GOLD AFTER ALL...

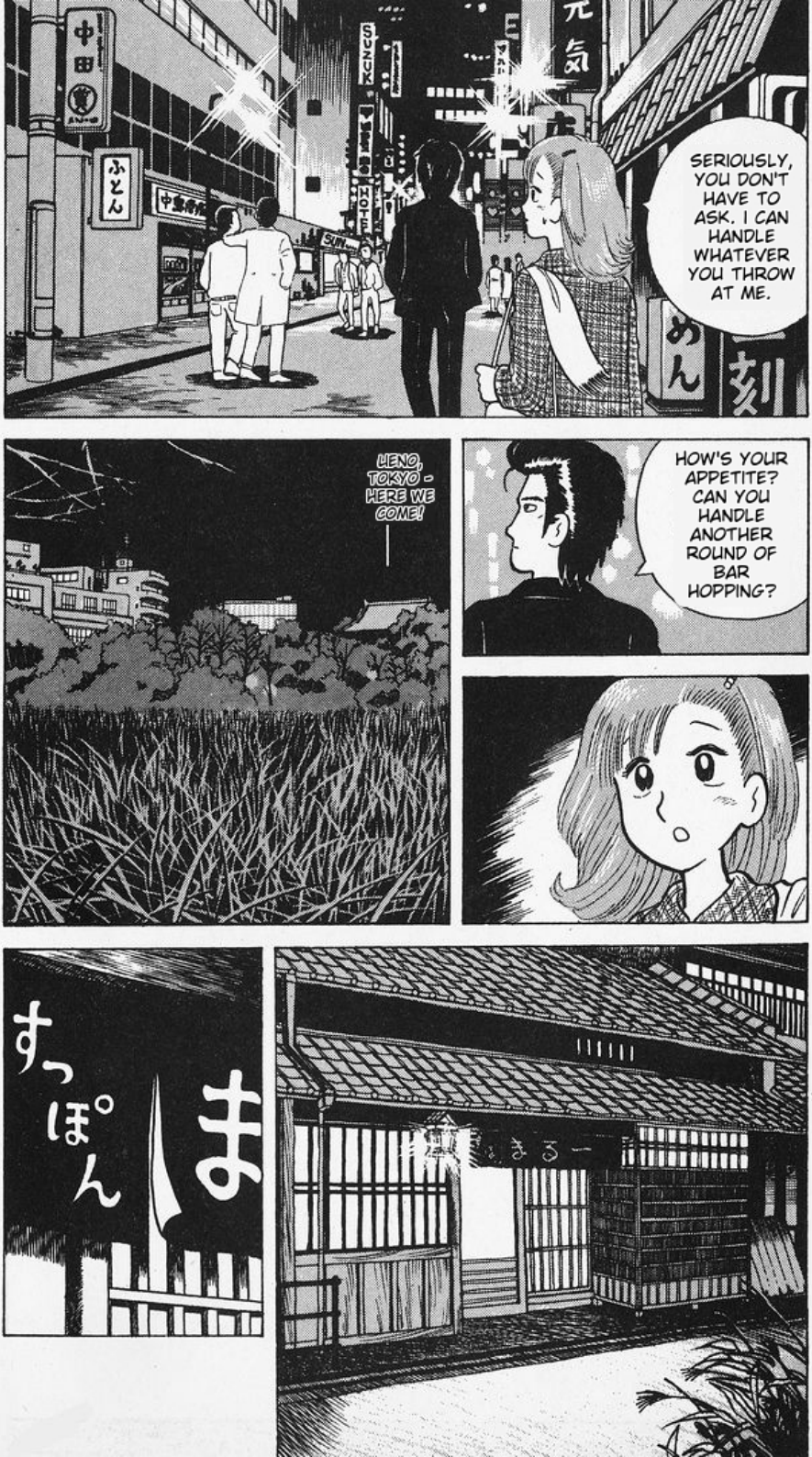
OH, THANK YOU VERY MUCH!
WHEN YOU USE THIS POT, EVEN THE SAME INGREDIENTS TASTE BETTER, WITH A UNIQUE FLAVOR.
HERE YOU GO, IT'S DONE COOKING. ENJOY!


I SEE, THE CHEMICAL STABILITY OF GOLD MAKES IT IDEAL FOR POTS.

JUST LIKE IN THE MANGA 'OISHINBO 3'!

I THOUGHT THE FUGU CHILI MADE IN THIS PURE GOLD POT WAS THE BEST TASTE UNTIL LAST YEAR...
I CAN'T HELP BUT FEEL LIKE SOMETHING IS MISSING FROM THE TASTE...
HUH?
WELL, I WAS HAPPY UNTIL LAST YEAR...
THE CONVERSATION HAS CHANGED QUITE A BIT NOW...
MR. OHARA IS SAID TO BE DEVOTED TO CREATING THE ULTIMATE MENU. I'M SURE HE HAS MANY DISTINGUISHED PROFESSORS AND STAFF WHO UNDERSTAND TASTE!
WE HAVE ALSO TASTED IT NOW, AND THERE CAN BE NOTHING BETTER THAN THIS. IT'S JUST BEING TOO GREEDY.
WE DON'T HAVE ANY DISTINGUISHED PROFESSORS OR ANYTHING LIKE THAT... BUT TSURUMORI-SAN, THAT'S JUST YOUR IMAGINATION...
I WANT SOMEONE TO HELP ME RESEARCH WHAT'S MISSING FROM THIS PURE GOLD POT. MR. OHARA, COULD YOU PUT IN A GOOD WORD FOR ME?
IT'S PROOF THAT YOU'VE GROWN OUT OF BEING SOME NOUVEAU RICHE FOOL WHO IS HAPPY WITH A STUPID GOLD POT...
IT'S NOT JUST YOUR IMAGINATION!
IS THAT SO...?

I WAS TRYING TO PRAISE HIM...
YAMAOKA, WATCH YOUR MOUTH.
WHAT DID YOU SAY? WHO DO YOU THINK YOU ARE?
ALRIGHT... IF YOU CAN'T SOLVE MY QUESTION, I'LL BREAK YOUR NECK!
WHO IS THAT GUY? TALKING BIG LIKE THAT!
PLEASE RESERVE THIS ROOM AGAIN FOR TOMORROW. LET'S SOLVE TSURUMORI'S QUESTION.
NOT SOME LOWLIFE EMPLOYEE LIKE YOU!!!
WHAT A FOOL! I WANT TO ASK THE ESTEEMED TEACHERS FOR THEIR HELP!
UH, SORRY.


SERIOUSLY, YOU DON'T HAVE TO ASK. I CAN HANDLE WHATEVER YOU THROW AT ME.
HOW'S YOUR APPETITE? CAN YOU HANDLE ANOTHER ROUND OF BAR HOPPING?
UENO, TOKYO - HERE WE COME!
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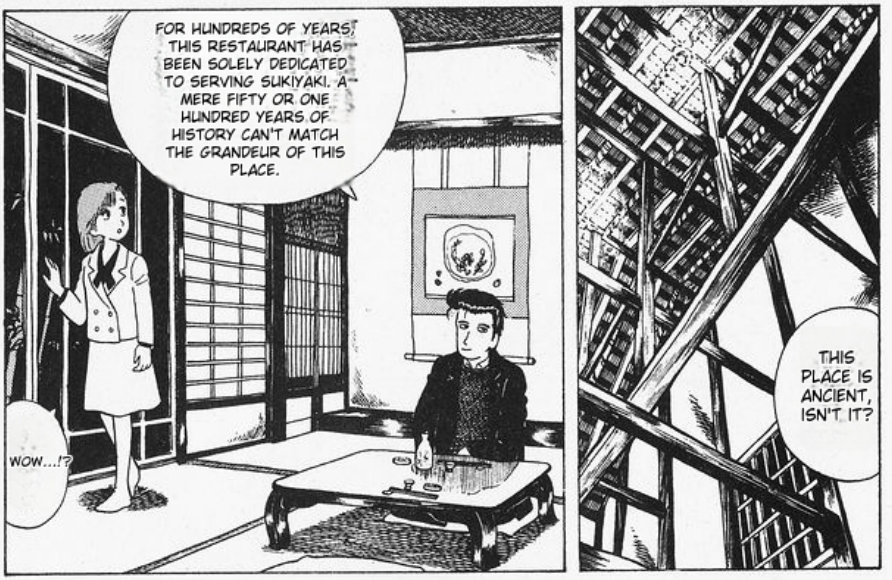
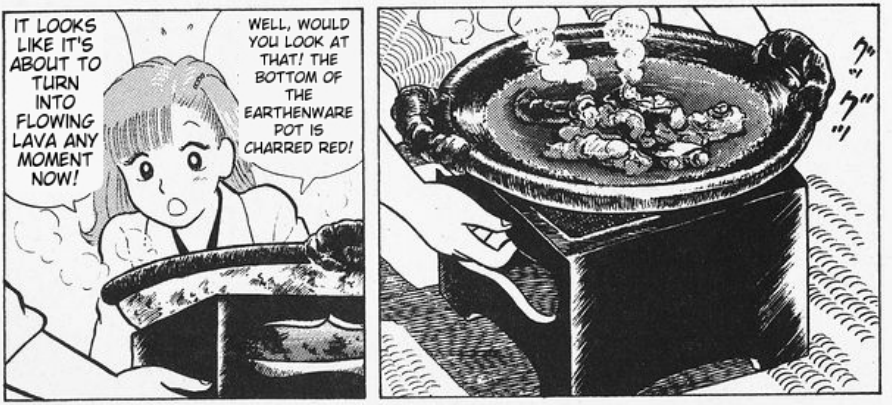
THIS IS THE EPITOME OF DELICIOUSNESS, JUST LIKE IN 'OISHINBO'!





OH, THIS DOESN'T BREAK EASILY, IS IT A SPECIAL CLAY POT?
THE BOTTOM OF THIS CLAY POT IS BURNED BRIGHT RED BECAUSE OF THE HIGH HEAT IT CAN TAKE.
THE SECRET TO THE TASTE OF THIS RESTAURANT IS COOKING IT QUICKLY WITH HIGH HEAT USING COKE.
YOU'RE ABOUT TO FIND OUT. HERE, HAVE SOME.
LET'S DIG IN!
WHAT DO YOU MEAN BY "FORGED"?
IT'S JUST A REGULAR CLAY POT, IT CAN BREAK... BUT IF IT'S FORGED THIS WELL, IT'S OKAY.
THAT'S THE 'ENPERA', THE PART BEHIND THE SHELL OF THE SOFTSHELL TURTLE.
THIS IS THE BONE FROM THE NECK OF A SOFTSHELL TURTLE, THE MEAT AROUND THE BONE IS DELICIOUS.
WHAT'S THIS FOR?
MMM, THIS IS DELICIOUS! IT'S RICH BUT NOT TOO HEAVY, AND THE TEXTURE IS AMAZING.

OISHINBO 3

THAT'S THE BEAUTY OF IT, THE TASTE IS INCOMPARABLE TO ANYTHING ELSE.
WOW, THIS BROTH IS PACKED WITH FLAVOR, EVEN THOUGH IT'S SO OILY. HOW DO THEY MAKE IT SO REFRESHING?
WELCOME! HOW MAY I ASSIST YOU?
HERE COMES MR. SHIMA, THE OWNER OF 'MARUICHI'.
OH, THANK YOU VERY MUCH.
THANK YOU.
SHIRO, IS THIS TO YOUR LIKING?
I WONDER HOW MANY YEARS THIS BROTH HAS BEEN BREWING FOR?
THIRTY YEARS?! HOW AMAZING!
I HAD NO IDEA!!!
WELL, IT'S BEEN ALMOST THIRTY YEARS, AND THIS POT HAS OUTLIVED THEM ALL AT OUR RESTAURANT...

HUH?
ALRIGHT, I'M BORROWING THIS NOW.
OH, REALLY? GO AHEAD THEN.
HAHAHA, THAT'S PERFECT!
WELL, IT CERTAINLY LOOKS LIKE IT'S BEEN THROUGH THE WRINGER.
EXACTLY.
YAMAOKA-SAN, ARE YOU REALLY PLANNING ON BRINGING THIS EARTHEN POT TO PRESIDENT TSURUMORI'S TABLE?
.....
PRESIDENT TSURUMORI'S HOT POT IS MADE OF PURE GOLD! IT'S SO EXPENSIVE, IT'S PRACTICALLY PRICELESS!
WELL, YEAH. I MEAN, IT'S JUST A REGULAR OLD EARTHEN POT, ISN'T IT?

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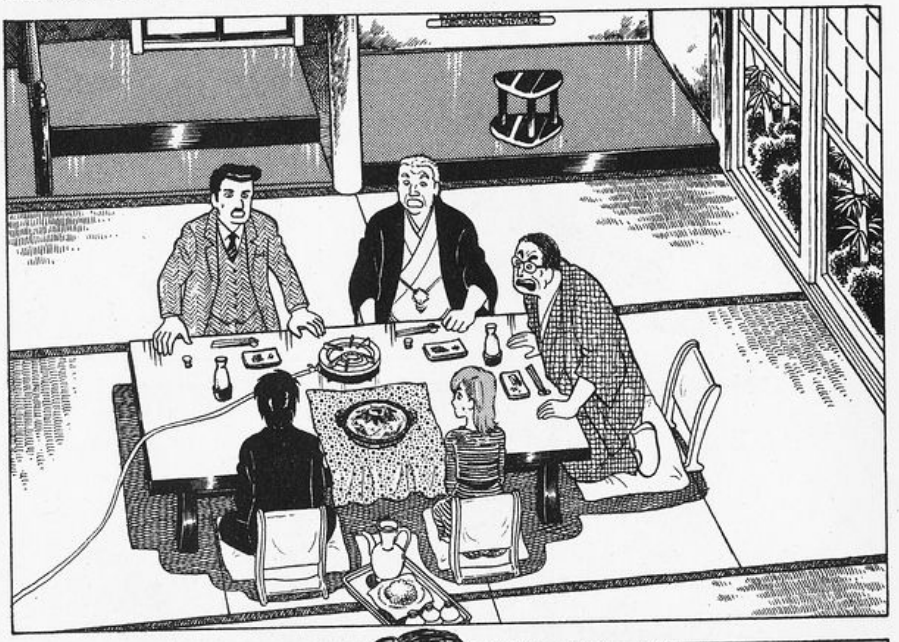
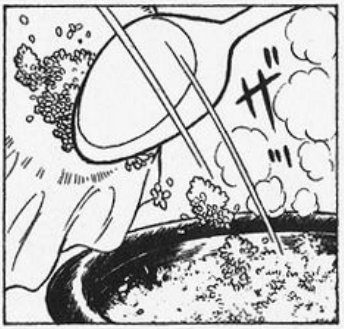
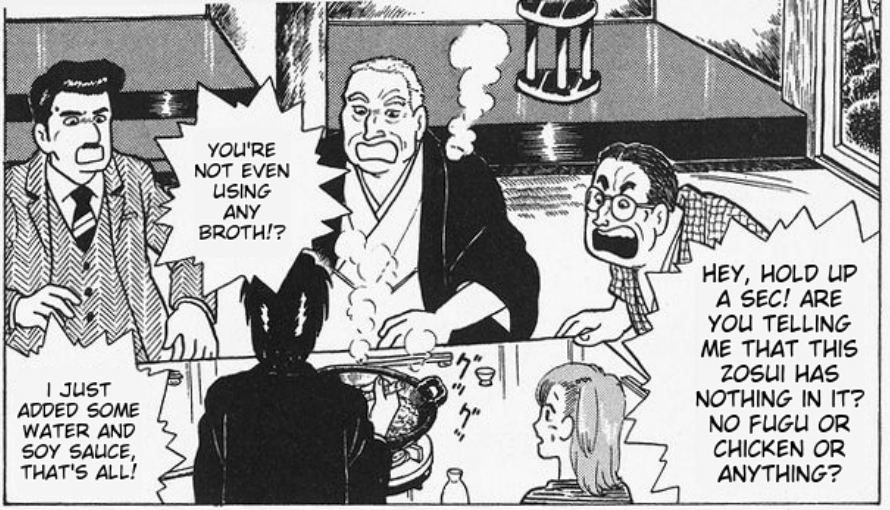


YOU SHOULDN'T MAKE A FOOL OF PEOPLE LIKE THAT!!
DON'T MESS AROUND! SAYING THAT YOUR WORN-OUT CHEAP CLAY POT, WHICH YOU'VE USED FOR THIRTY YEARS, IS BETTER THAN MY PURE GOLD POT!? YOU'VE GOT SOME NERVE!!

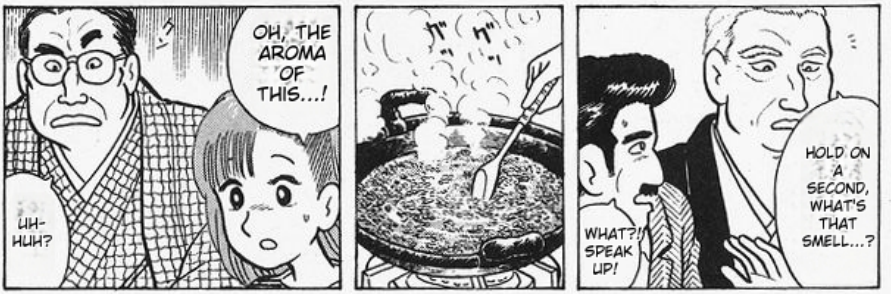
YAMAOKA, WHAT ON EARTH IS THIS...!
Y-YES...
PLEASE POUR SOME WATER INTO THE POT.
IF YOU COMPARE THIS DIRTY EARTHEN POT WITH A PURE GOLD ONE...
OH DEAR...EVEN IF IT WASN'T CHAIRMAN TSURUMORI, IT'S NATURAL TO BE ANGRY.
I'LL MAKE YOU SOMETHING GOOD, OKAY?
YOU DARE TO FEED ME SOMETHING STRANGE? I WON'T LET YOU OFF THE HOOK THAT EASILY.
I CAN'T TELL YOU. IT WOULD SPOIL THE SURPRISE.
WHAT ARE YOU MAKING?!

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!

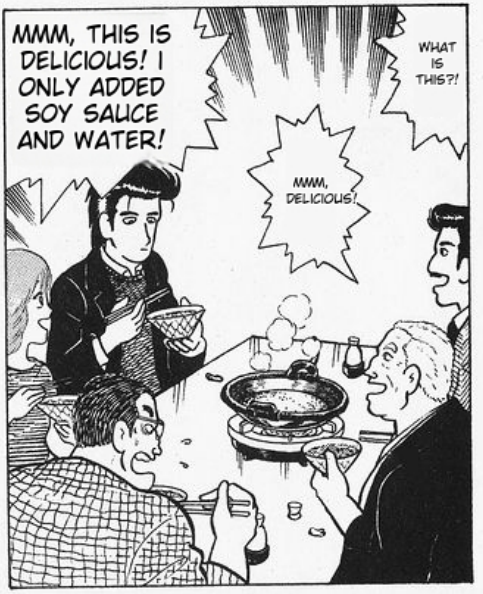



YOU'RE NOT EVEN USING ANY BROTH!?
I JUST ADDED SOME WATER AND SOY SAUCE, THAT'S ALL!
HEY, HOLD UP A SEC! ARE YOU TELLING ME THAT THIS ZOSUI HAS NOTHING IN IT? NO FUGU OR CHICKEN OR ANYTHING?

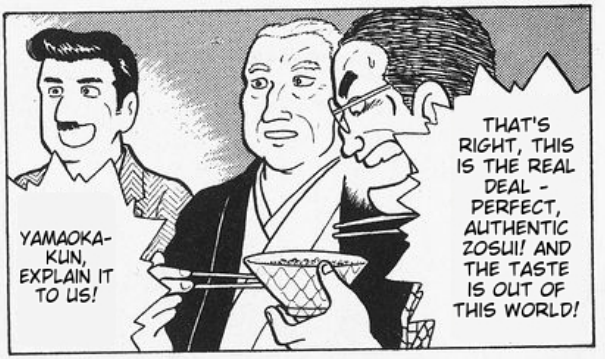
YAMAOKA, WHAT'S YOUR GAME HERE?
WHAT KIND OF IDIOT DO YOU TAKE ME FOR? WHO WOULD EAT SOMETHING LIKE THAT?
THAT'S RIGHT, WE DON'T PUT ANYTHING ELSE IN IT. THIS IS HOW IT'S SUPPOSED TO BE.


OH, THE AROMA OF THIS...!
UH-HUH?
WHAT?! SPEAK UP!
HOLD ON A SECOND, WHAT'S THAT SMELL...?

HEY, THIS IS OISHINBO 3!



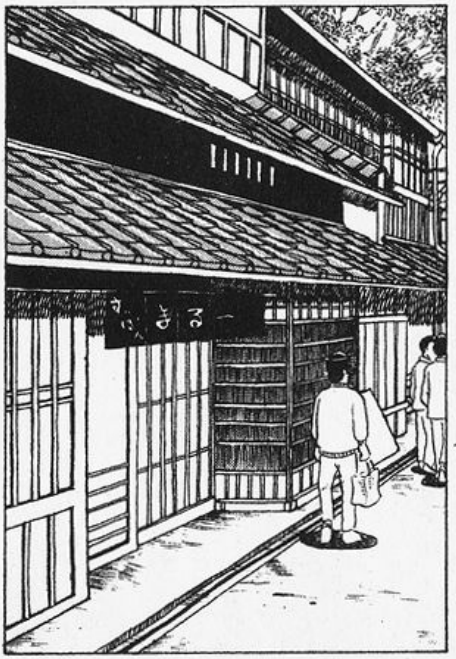
MATZO BALLS ARE TO CHICKEN SOUP AS SUPPON IS TO ZOSUI.



IT'S SAID THAT ONLY TWO OR THREE OUT OF A HUNDRED POTS ACTUALLY GROW TO BE USABLE LIKE THIS.
EVEN IF THE POT ITSELF IS DAMAGED, OR THE PERSON COOKING WITH IT TAKES SHORTCUTS, THE POT WILL BREAK...
HUH?
THIS CLAY POT HAS BEEN NURTURED AND HONED OVER MANY YEARS.
IT'S A SERIOUS BATTLE BETWEEN THE CLAY POT AND THE HUMAN, FIGHTING AGAINST THE HIGH TEMPERATURE FLAMES OF THE COKE OVEN TO FULLY EXTRACT THE FLAVOR OF THE TURTLE. IT'S A GAME OF MUTUAL GROWTH AND TRAINING BETWEEN THE POT AND THE HUMAN.
FOR THIRTY YEARS WITHOUT A SINGLE DAY OFF, THIS POT HAS BEEN COOKING TURTLE. THE FLAVOR HAS SEEPED INTO EVERY INCH OF IT, SO JUST ADDING WATER AND SOY SAUCE BRINGS OUT AN AMAZING FLAVOR!
THIS HAS GONE BEYOND JUST BEING DELICIOUS, IT'S BECOME SOMETHING PRECIOUS.
IS THAT SO...
IT SHOULD BE DELICIOUS, AFTER ALL, IT HAS BEEN SOAKING UP FLAVOR FOR THIRTY YEARS.

PURE GOLD IS CERTAINLY SPLENDID, BUT CAN THE HEART COMMUNICATE BETWEEN A PURE GOLD POT AND A CHEF?
MR. TSURUMORI, DO YOU UNDERSTAND NOW? IT'S THE CONVERSATION AND SERIOUS COMPETITION BETWEEN HUMANS, CLAY POTS, AND SOFT-SHELLED TURTLES THAT CREATED THIS FLAVOR.

YOU'RE RIGHT. IT SEEMS LIKE I'VE GROWN ONE STEP AS A HUMAN FROM BEING A NOUVEAU RICHE.
THANKS TO YOU, I NOW REALIZE WHAT MY PRIDEFUL PURE GOLD POT LACKS.



PLEASE GIVE ME A REFILL, AND MAKE IT A LARGE SERVING!
AH, THAT'S GOOD.

I SEE... THIS SHABBY POT IS ALIVE.

OH, NO PROBLEM, YAMAOKA-SAN!
THANKS FOR LENDING ME YOUR PRECIOUS POT, IT MADE MY DAY.
THIS POT IS MADE OF PURE GOLD, PLEASE EXCHANGE IT WITH YOUR POT, PRETTY PLEASE!
WHAT?! N-NO WAY...
GLAD TO SEE YOU'RE BACK IN GOOD HEALTH. YOU'LL BE WORKING ENERGETICALLY FROM TOMORROW ON.
YES? HOW CAN I HELP YOU?
P-PLEASE, DO ME A FAVOR...
MR. SHIMA IS IN FOR IT. HEHEHE.

第4話
料理のルール

THE FAMOUS PARISIAN RESTAURANT LE CANAL, RENOWNED FOR ITS DELICIOUS DUCK DISHES, HAS FINALLY OPENED A BRANCH IN TOKYO! AND WE HAVE BEEN INVITED TO THE GRAND OPENING PARTY TONIGHT!
WHAT A LUXURIOUS INTERIOR!
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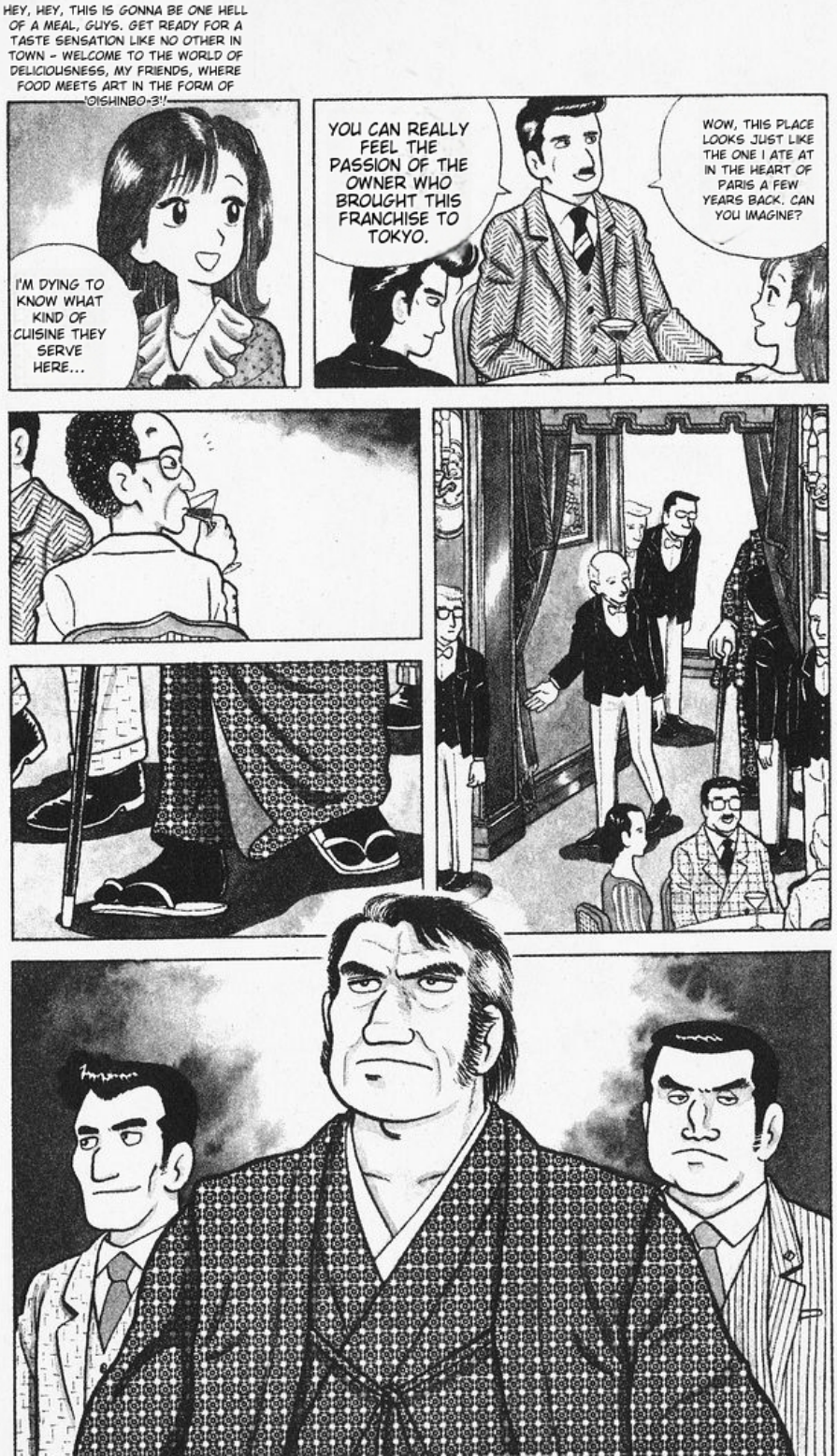
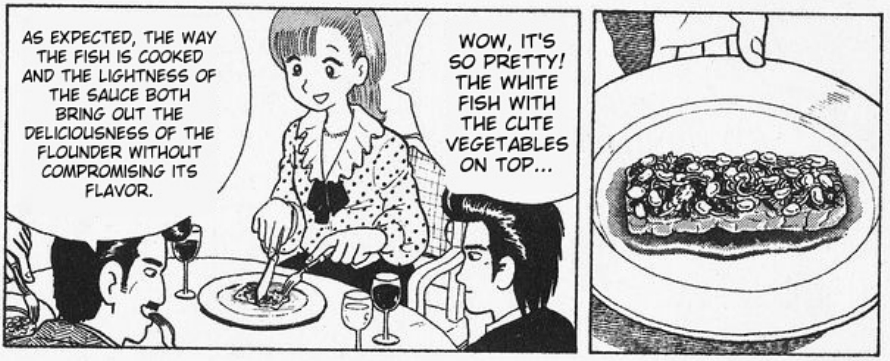

HEY, HEY, THIS IS GONNA BE ONE HELL OF A MEAL, GUYS. GET READY FOR A TASTE SENSATION LIKE NO OTHER IN TOWN - WELCOME TO THE WORLD OF DELICIOUSNESS, MY FRIENDS, WHERE FOOD MEETS ART IN THE FORM OF 'OISHINBO-3'!
I'M DYING TO KNOW WHAT KIND OF CUISINE THEY SERVE HERE...
YOU CAN REALLY FEEL THE PASSION OF THE OWNER WHO BROUGHT THIS FRANCHISE TO TOKYO.
WOW, THIS PLACE LOOKS JUST LIKE THE ONE I ATE AT IN THE HEART OF PARIS A FEW YEARS BACK. CAN YOU IMAGINE?

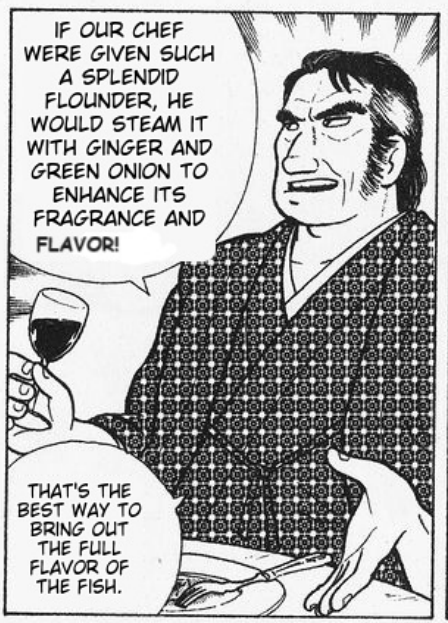
WHA?!... IT'S KAIBARA YUZAN?!

.....

SO, HE WAS INVITED TOO...

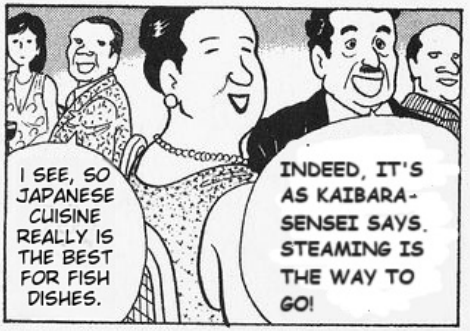
HEY, YOU'RE A REAL GOURMET, AREN'T YOU? BEAUTY IS IN THE EYE OF THE BEHOLDER 3.


AS EXPECTED, THE WAY THE FISH IS COOKED AND THE LIGHTNESS OF THE SAUCE BOTH BRING OUT THE DELICIOUSNESS OF THE FLOUNDER WITHOUT COMPROMISING ITS FLAVOR.
WOW, IT'S SO PRETTY! THE WHITE FISH WITH THE CUTE VEGETABLES ON TOP...


IF OUR CHEF WERE GIVEN SUCH A SPLENDID FLOUNDER, HE WOULD STEAM IT WITH GINGER AND GREEN ONION TO ENHANCE ITS FRAGRANCE AND FLAVOR!
THAT'S THE BEST WAY TO BRING OUT THE FULL FLAVOR OF THE FISH.

THOSE FRENCH PEOPLE REALLY HAVE NO TASTE. THEY CAN'T SEEM TO ENJOY ANYTHING WITHOUT DROWNING IT IN BUTTER AND CREAM SAUCE.
HUH?

THAT'S RIGHT, THE FRENCH DON'T KNOW HOW TO EAT FISH.


I SEE, SO JAPANESE CUISINE REALLY IS THE BEST FOR FISH DISHES.
INDEED, IT'S AS KAIBARA-SENSEI SAYS. STEAMING IS THE WAY TO GO!

EVEN THE OWNER, MR. ROLAND, IS CONCERNED ABOUT IT."
WHAT A RUDE MAN!
HEY! WHY ARE YOU TAKING IT AWAY?!
WOW, NOW THAT'S IMPRESSIVE!"
THIS IS AMAZING!!"
DON'T WORRY, TOMII-KUN. THEY JUST WANTED TO SEE IF YOU WERE SATISFIED WITH HOW IT WAS COOKED. THEY'LL FINISH UP OVER THERE.

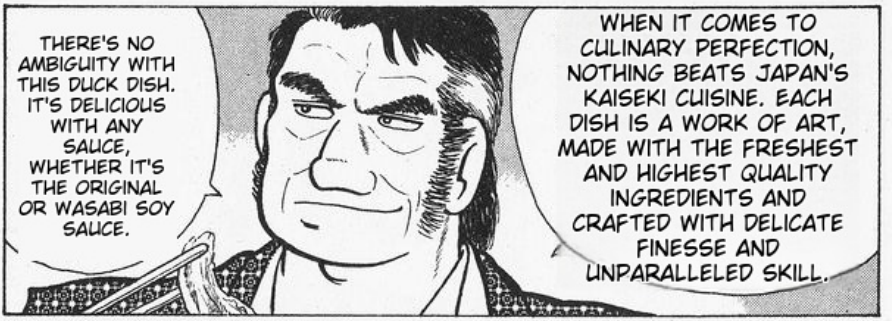
HE'S EXTRACTING THE ESSENCE OF THE BONES.
HE'S PUTTING THOSE BONES IN A ROLLER.
UNDERNEATH THE ROLLER LIES A PAN FILLED TO THE BRIM WITH A SAVORY SAUCE MADE FROM THE BLOOD OF SUCCULENT DUCKS.
WOW, THIS IS INDESCRIBABLY RICH IN FLAVOR! THE SAUCE MADE WITH BLOOD IS THICK AND LUSCIOUS, AND THE DUCK MEAT IS JUICY WITH AN AMAZING AROMA!
MMM, THIS IS DELICIOUS! NO, WAIT, SCRATCH THAT - THIS IS MIND-BLOWINGLY TASTY!
WOULD YOU LIKE A REFILL?" THE SERVER ASKED WITH A SMILE, HER TONE WARM AND INVITING. AS SHE STOOD BEFORE THE TABLE, A TRAY OF STEAMING BEVERAGES IN HAND, THE TANTALIZING AROMA OF FRESHLY BREWED COFFEE FILLED THE AIR. WITH A NOD AND A GRIN, SHE EAGERLY AWAITED THE RESPONSE OF HER CUSTOMER, READY TO PROVIDE ANOTHER ROUND OF DELICIOUS DRINKS.
FIRST, YOU STICK ONE SIDE OUT AND ASSESS THE DELICIOUSNESS FACTOR BEFORE REVEALING THE OTHER HALF. WHAT A CLEVER APPROACH!
THIS COMBINATION IS ABSOLUTELY FABULOUS!
THE SUCCULENT SAUCE PERFECTLY COMPLEMENTS THE RICH, GAMEY FLAVOR OF THE WILD DUCK MEAT, LEAVING A HINT OF THE NATURAL EARTHINESS OF THE FOREST.

BRING ME THE OTHER HALF WITHOUT SMEARING IT IN SAUCE. DO YOU UNDERSTAND?
NO SAUCE, SIR? VERY WELL...
HEY, YOU, BRING THAT OVER HERE," HE BARKED AT THE WAITER, POINTING AT THE JUICY SLAB OF MEAT ON THE TRAY.
ROGER.
FINE. LEAVE IT HERE.
HERE IS THE OTHER HALF WITHOUT SAUCE...

AH, THIS ONE IS TRULY DELICIOUS.
WELL, WE DEFINITELY HAVE A WINNER!!!
WOW, YOU'RE RIGHT! IT'S SO MUCH FRESHER AND LIGHTER THAN I HAD EXPECTED.
I WANT MORE MEAT!!!
WHAT DO YOU THINK? ISN'T IT MUCH BETTER WITH WASABI SOY SAUCE THAN WITH THAT SO-CALLED 'BLOOD SAUCE'?"

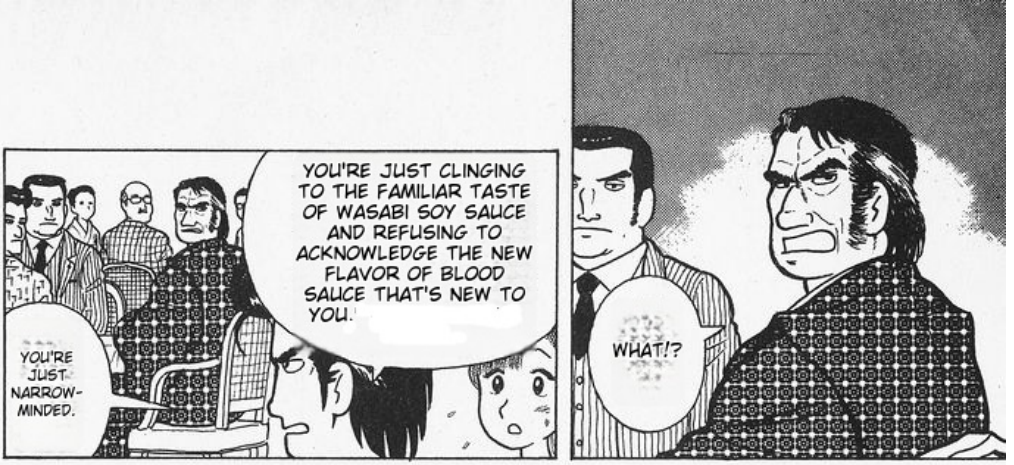
MAKING A FUSS ABOUT USING BLOOD SAUCE OR BONE EXTRACT IS POINTLESS WHEN WASABI SOY SAUCE IS JUST SO MUCH TASTIER. JUST BECAUSE THEY CAME ALL THE WAY FROM FRANCE DOESN'T MEAN WE SHOULD BE GRATEFUL.
HAHAHA! THEY'RE BOASTING ABOUT THEIR CENTURIES-OLD DUCK RECIPES, BUT THIS IS ALL THEY'VE GOT!

THAT DOES IT!!!


THERE'S NO AMBIGUITY WITH THIS DUCK DISH. IT'S DELICIOUS WITH ANY SAUCE, WHETHER IT'S THE ORIGINAL OR WASABI SOY SAUCE.
WHEN IT COMES TO CULINARY PERFECTION, NOTHING BEATS JAPAN'S KAISEKI CUISINE. EACH DISH IS A WORK OF ART, MADE WITH THE FRESHEST AND HIGHEST QUALITY INGREDIENTS AND CRAFTED WITH DELICATE FINESSE AND UNPARALLELED SKILL.

WHAT A PATHETIC BUNCH YOU ARE.

INDEED, THE LEVEL OF SOPHISTICATION IN KAISEKI CUISINE IS UNPARALLELED.
I SEE, ADDING OR REMOVING ANYTHING AFTERWARDS CAN RUIN A DISH COMPLETELY, YOU KNOW? IT'S ALL ABOUT PRECISION AND TIMING.


YOU'RE JUST CLINGING TO THE FAMILIAR TASTE OF WASABI SOY SAUCE AND REFUSING TO ACKNOWLEDGE THE NEW FLAVOR OF BLOOD SAUCE THAT'S NEW TO YOU.
YOU'RE JUST NARROW-MINDED.
WHAT!?

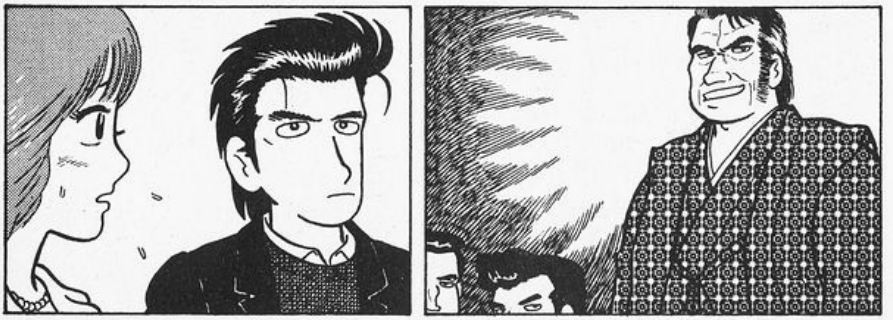
IT'S JUST A DISPLAY OF CULINARY NATIONALISM, AND IT'S RIDICULOUS.
AND DON'T EVEN GET ME STARTED ON HOW YOU THINK KAISEKI CUISINE IS SUPERIOR TO FRENCH CUISINE.

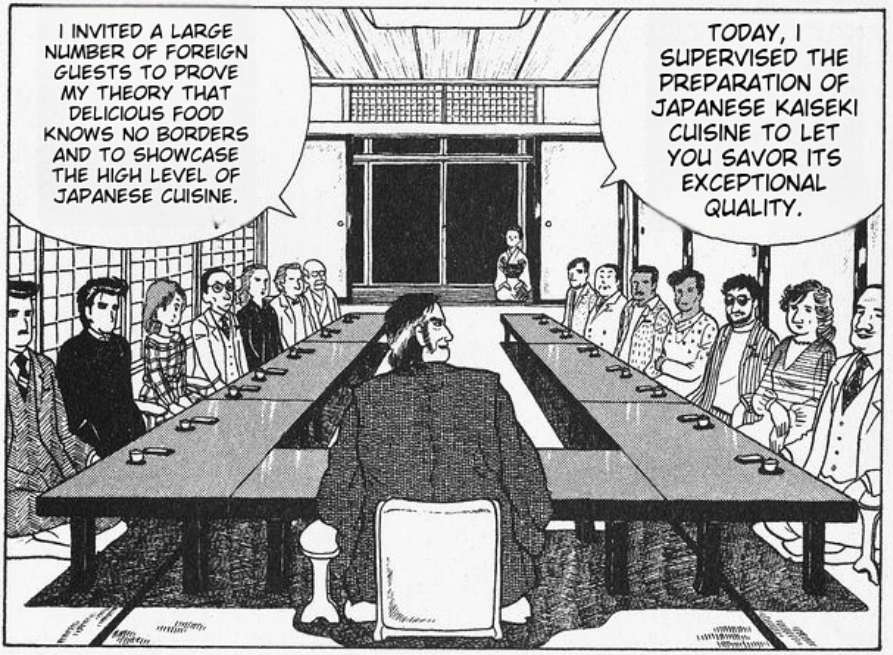
IN KAISEKI CUISINE, IF YOU IGNORE THE CHEF'S RECOMMENDED WAY OF EATING, THE DISH FALLS APART. THAT'S JUST PROOF OF HOW HIGH THE LEVEL OF COMPLETION IS!
I'M JUST CONCERNED ABOUT THE COMPLETENESS OF THE DISH AS A WHOLE!

YOU DON'T KNOW ANYTHING.
YOU'RE JUST MAKING THINGS UP. KAISEKI CUISINE ISN'T THAT RESTRICTIVE.

I... ACCEPT YOUR CHALLENGE.
I'LL SHOW YOU THE PERFECT KAISEKI CUISINE, IT'S A COMPETITION!!
IF YOU CLAIM YOU CAN EAT IT IN A WAY OTHER THAN WHAT THE CHEF SPECIFIED, THEN SHOW US HOW IT'S DONE!!
UGH...WHY DOES IT HAVE TO TURN INTO SUCH A COMMOTION...

YOU DON'T STAND A CHANCE, YAMAOKA-KUN!
THERE'S NO WAY YOU CAN EAT KAIBARA YUZAN'S KAISEKI CUISINE ANY OTHER WAY THAN WHAT'S BEEN SPECIFIED... IT'LL BE PERFECT!




I INVITED A LARGE NUMBER OF FOREIGN GUESTS TO PROVE MY THEORY THAT DELICIOUS FOOD KNOWS NO BORDERS AND TO SHOWCASE THE HIGH LEVEL OF JAPANESE CUISINE.
TODAY, I SUPERVISED THE PREPARATION OF JAPANESE KAISEKI CUISINE TO LET YOU SAVOR ITS EXCEPTIONAL QUALITY.

AND WHEN HE FAILS, HE HAS PROMISED TO PUBLISH AN ARTICLE IN THE TOZAI NEWSPAPER, CONFESSING HIS LACK OF CULINARY UNDERSTANDING.
AS AN ADDITIONAL ENTERTAINMENT, THAT MAN WILL BE EATING TODAY'S DISH IN A WAY THAT IS NOT SPECIFIED BY THE CHEF, BUT WILL CONVINCE EVERYONE THAT IT'S EVEN MORE DELICIOUS THAT WAY.

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!

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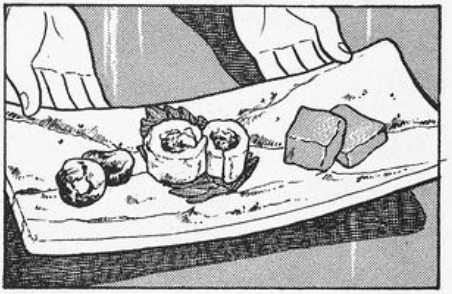
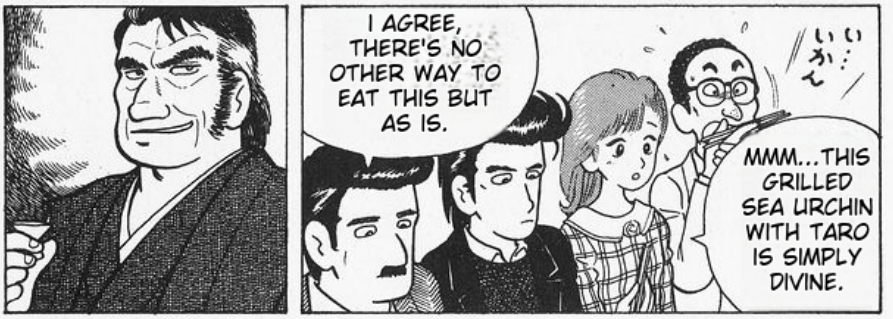
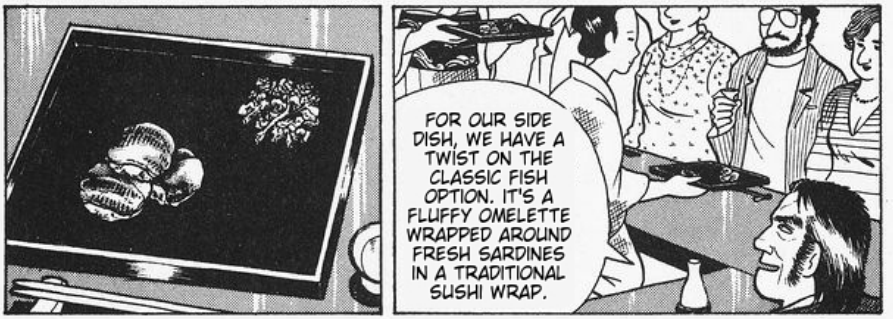


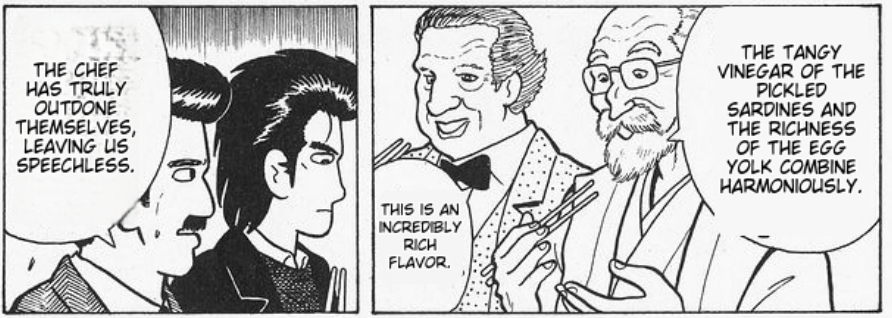
A DAZZLING TRIO OF FLAVORS.
ON THE PLATE, WE HAVE THE KISS PLUM GRILLED, THE MUKAGO SEA URCHIN GRILLED, AND THE KARASUMI.

MMM, THIS IS DELICIOUS! IT'S ABSOLUTELY DIVINE!

SIMPLY DELICIOUS, MY GOURMET FRIEND.







THE FAT IS RICH AND THE FLAVOR IS THICK AND DELICIOUS.
IN ADDITION TO THE CHEWY TEXTURE OF THE KATSUO ITSELF...
THIS TIME, WE'LL HAVE IT AS SASHIMI, WITH GINGER SOY SAUCE.
MANY PEOPLE THINK THAT KATSUO IS A SUMMER DELICACY, BUT THE TRUTH IS THAT IT'S AT ITS BEST IN THE WINTER...
SO RICH AND MILD.
THIS IS AMAZING.
I COULDN'T EVEN IMAGINE EATING IT WITH WASABI SOY SAUCE LIKE I WOULD WITH DUCK. IF YOU TRY TO DO SOMETHING DIFFERENT, YOU'LL RUIN EVERYTHING. THAT'S THE PERFECTION OF KAISEKI CUISINE.
WHAT DO YOU THINK, SHIRO? YOU CAN'T EVEN MOVE A FINGER, CAN YOU? EVEN SOMETHING AS SIMPLE AS SASHIMI REQUIRES THE SKILLED TOUCH OF A MASTER CHEF.
HE KEEPS SERVING US THINGS WE CAN'T EVEN TOUCH... IT LOOKS LIKE WE'VE BEEN DEFEATED BY KAIBARA-SENSEI...
THERE'S NO OTHER WAY TO EAT KATSUO THAN AS SASHIMI.

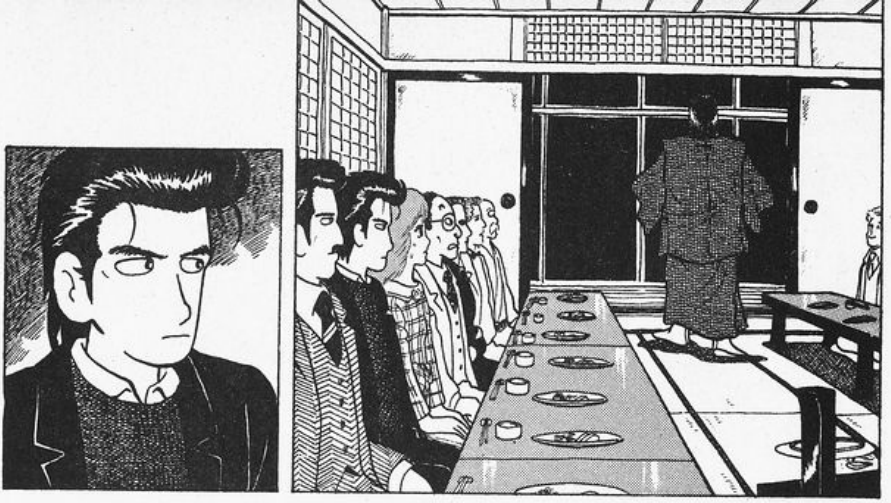
HUH? ARE YOU TALKING ABOUT THE MAYONNAISE?"
BRING ME THE MAYONNAISE, PLEASE."
YAMAOKA-SAN, WHAT'S THE DEAL WITH THE MAYONNAISE?"
.....
HEH, I DON'T KNOW WHAT YOU'RE PLANNING, BUT STRUGGLING AGAINST THE INEVITABLE IS POINTLESS."
YEAH.
HERE'S YOUR MAYONNAISE, SIR.

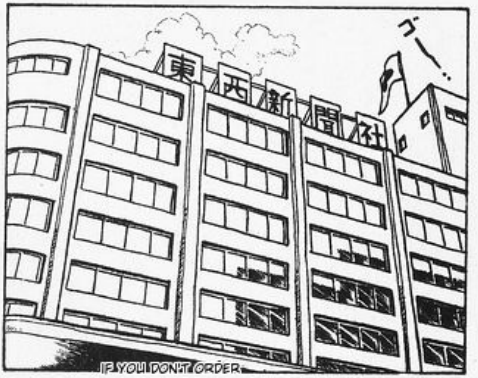
IS YAMOKA REALLY SERIOUS?!
HA! YOU CAUSED A COMMOTION!"
HEY, ARE YOU FEELING OKAY? WHY WOULD YOU SAY SOMETHING SO DISGUSTING...!"
CUT THE CRAP, YOU IDIOT! YOU HAVE NO RIGHT TO TALK ABOUT FOOD. GET OUT OF HERE AND DISAPPEAR RIGHT NOW!"
LET'S PASS AROUND THE MAYONNAISE, EVERYONE. TRY IT WITH SOY SAUCE AND SEE HOW IT TASTES."
YOU CAN'T KNOW IF IT'S DELICIOUS OR NOT UNTIL YOU TASTE IT, CAN YOU?"

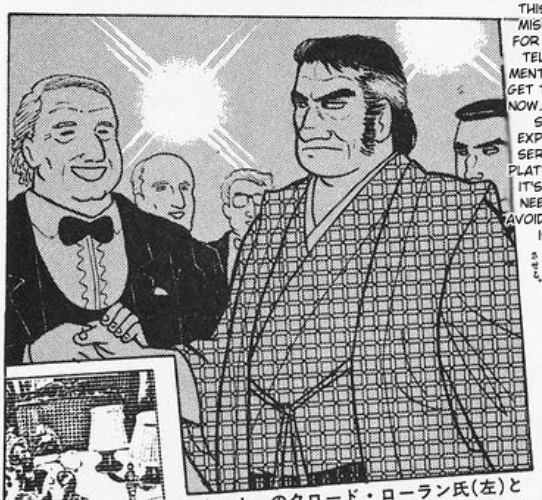
YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!
WHAT A FOOL YOU ARE.
MAYONNAISE ON SASHIMI... RIDICULOUS...
CHIEF AND DEPUTY, GIVE IT A TRY. IT'S REALLY TASTY!
IT'S TASTY!!
THINK YOU'VE BEEN HAD? GIVE IT A TRY AND SEE FOR YOURSELF!
WHAT?! CAN SOMETHING LIKE THAT REALLY EXIST...?
WOW!!
THIS IS DELICIOUS!!
HAVE YOU ALL LOST YOUR TONGUES AND MINDS!?
THERE'S NO WAY SOMETHING LIKE THIS COULD BE DELICIOUS!!
IT'S REALLY DELICIOUS.
IT'S A STRANGE THING, ISN'T IT?
THIS IS SURPRISING!!

RIDICULOUS! ABSOLUTELY RIDICULOUS!
DON'T JUST SCREAM WITHOUT EVEN TRYING IT. IT'S NO USE IF YOU WANT TO CRITICIZE. YOU GOTTA TRY IT FIRST!
SINCE THEN, ADDING MAYONNAISE TO SASHIMI HAS BECOME ALL THE RAGE AMONG THE DEEP-SEA FISHERMEN. AND THAT'S THE SECRET TO THIS AMAZING TASTE OF FRESH BONITO SASHIMI!
ONE DAY, A LONE FISHERMAN ACCIDENTALLY DROPPED A PIECE OF SASHIMI-GRADE BONITO ONTO HIS SALAD PLATE. WITHOUT A SECOND THOUGHT, HE TOOK A BITE AND WAS SURPRISED BY HOW DELICIOUS IT TASTED.
THIS IS SOMETHING THAT FISHERMEN WHO GO ON DEEP-SEA FISHING TRIPS TO CATCH BONITO AND TUNA STARTED DOING.
THEIR SIDE DISH FOR EVERY MEAL IS ALWAYS BONITO, NO MATTER HOW MUCH THEY LOVE IT, EVENTUALLY THEY'LL GET TIRED OF IT...
YOU SEE, THIS MAYONNAISE PERFECTLY WRAPS AROUND THE AROMA OF BONITO. IT HARMONIZES WITH THE TASTE OF MAYONNAISE AND BECOMES EVEN RICHER AND CREAMIER, WITH A DEEP AND FLAVORFUL TASTE.
KATSUO, THIS FISH, HAS SUCH A STRONG SCENT OF BLOOD THAT WE USE GINGER AS A CONDIMENT TO BALANCE IT OUT. IT'S LIKE A FIERY DANCE IN YOUR MOUTH!

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!
THE OWNER OF LE CANAL PROBABLY WANTED TO SAY THE SAME THING, THAT IT'S CUSTOMARY TO EAT DUCK WITH BLOOD SAUCE.
BUT EVEN IN KAISEKI CUISINE, THERE'S ROOM FOR DIFFERENT WAYS OF EATING THAN WHAT THE CHEF SPECIFIES.
THIS IS SACRILEGE! BONITO IS MEANT TO BE EATEN WITH GINGER SOY SAUCE. THAT'S THE RULE!!
I ALSO RESPECT FRENCH CUISINE. BECAUSE OF THAT, I WOULDN'T MOCK MR. ROLAND BY EATING DUCK WITH WASABI SOY SAUCE. PEOPLE WHO DON'T TRY TO UNDERSTAND, AND ONLY MOCK AND DESTROY OTHER CULTURES ARE BARBARIC AND DESPICABLE!!!
BUT IN ANY OTHER SITUATION, I WOULDN'T EVEN THINK OF EATING MAYONNAISE AT A KAISEKI CUISINE MEAL. THAT'S BECAUSE I RESPECT THE GREAT CULTURE OF JAPANESE KAISEKI CUISINE.
I CANNOT ASSOCIATE WITH THIS. JUST EAT AND LEAVE AS YOU PLEASE!!
THIS IS THE FIRST TIME SUCH A LOW-CLASS CLIENTELE HAS GATHERED HERE!!
YOU DARE TO LECTURE ME THIS WAY?!!!







IF YOU DON'T ORDER THIS, IT'LL JUST BE A MISSED OPPORTUNITY FOR A GOOD STORY TO TELL LATER. NOT TO MENTION, YOU CAN ONLY GET THIS DISH HERE AND NOW. A WHOLE ROASTED SLAB OF MEAT IS EXPERTLY SLICED AND SERVED ON A SPECIAL PLATTER WITH HANDLES. IT'S SO JUICY, YOU'LL NEED THE HANDLE TO AVOID A MESS. THIS DISH IS A MUST-TRY!

KAIBARA YUZAN WROTE AN ARTICLE PRAISING LE CANAL AND SHAKING HANDS WITH MR. ROLAND!

ル・キャナル LE CANARD

オーナーのクロード・ローラン氏(左)と

第5話
醤油の神秘

東西新聞社
HOW ABOUT WE ALL HAVE LUNCH TOGETHER, LADIES?
ME TOO!
I WOULD LOVE TO JOIN YOU.
OH, WHERE IS HANAMURA-KUN?
.....

I'M FINE, REALLY. I JUST WANTED TO EAT THIS FOR LUNCH TODAY...
IS THERE SOMETHING TROUBLING YOU? YOU SEEM A BIT OFF, HANAMURA-SAN. PLEASE, DO TELL US.
WHAT'S WRONG? HANAMURA-SAN, THE BIG EATER, IS HAVING RICE CRACKERS FOR LUNCH INSTEAD OF A MEAL?
OH, RICE CRACKERS!
SOMETHING'S NOT RIGHT. HANAMURA-KUN IS NORMALLY SO LIVELY AND ENERGETIC...
OKAY, IF YOU SAY SO.
I WENT SKIING WITH SOME FRIENDS IN SUGAHARA DURING THE LAST HOLIDAY, BUT...

AM I GOING TO FREEZE TO DEATH HERE?
THE SUN HAS SET AND I CAN'T POSSIBLY WALK TO THE NEXT TOWN.
OH NO, CHOOSING THE BACK ALLEY FOR A SHORTCUT WAS A TERRIBLE IDEA.
WE GOT STUCK IN A SNOWDRIFT ON OUR WAY BACK AND COULDN'T MOVE.
.....
I DON'T WANT TO DIE HERE!
NO, YUKIKO!
CAN YOU HELP US, PLEASE?!
WHAT'S WRONG?
THAT'S A CAR, THE HEADLIGHTS!

PLEASE, YOU'VE GOT TO DO SOMETHING. ANYTHING!"
YOU SURE MISSED THE MARK WHEN YOU WERE TRYING TO STEER, DIDN'T YOU?

YOU ARE TRULY MY SAVIOR, MY LIFE'S BENEFACTOR!
THANK YOU SO MUCH!!
NO WAY... THAT'S TOO MUCH OF AN EXAGGERATION...

I MADE IT! THANK GOODNESS!

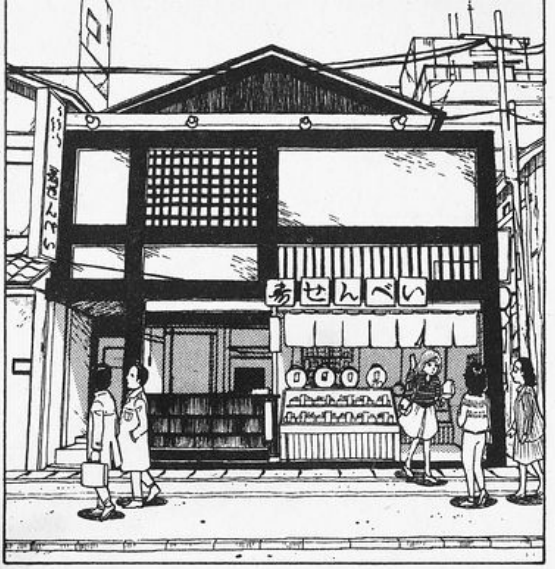
TAKE IT EASY FROM HERE ON OUT, NO NEED TO WORRY...BUT BE CAREFUL, OKAY?"

"WHAT!?" SHE EXCLAIMED IN DISBELIEF, HER EYES WIDENING IN SURPRISE.

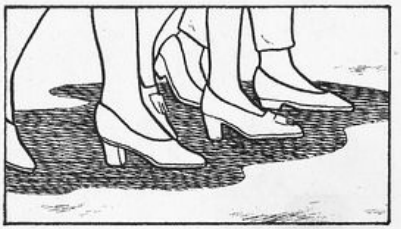
FEELING TIRED AND HUNGRY? WELL, HAVE NO FEAR! DIG INTO THIS DELECTABLE DISH AND LET IT SATISFY YOUR CRAVINGS.
UM... I WOULD LIKE TO EXPRESS MY GRATITUDE, SO MAY I HAVE YOUR NAME, PLEASE?

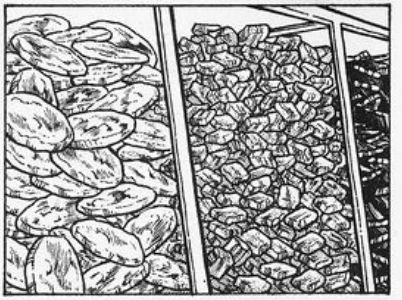
OH! I DIDN'T GET YOUR NAME!!!
IS IT REALLY SO WRONG TO FALL HEAD OVER HEELS IN LOVE AT FIRST SIGHT?
HEY, HEY, DON'T TELL ME YOU'VE FALLEN HEAD OVER HEELS FOR THAT GUY, HAVE YOU?
WELL, EXCUSE ME!!
TOMII-SAN! HOW COULD YOU BE SO RUDE?!
I'M JUST AN OLD-FASHIONED GIRL, LIKE A CHARACTER STRAIGHT OUT OF A RAKUGO STORY!
FALL IN LOVE AT FIRST SIGHT OVER SOMETHING LIKE THAT? THAT'S JUST A SIGN OF A DESPERATE WOMAN WHO'S AFRAID OF MISSING HER CHANCE TO GET MARRIED...
WELL, IT'S NOT BAD, BUT IT'S JUST SO OLD-FASHIONED... IT'S LIKE SOMETHING OUT OF AN ANCIENT COMEDY ROUTINE!

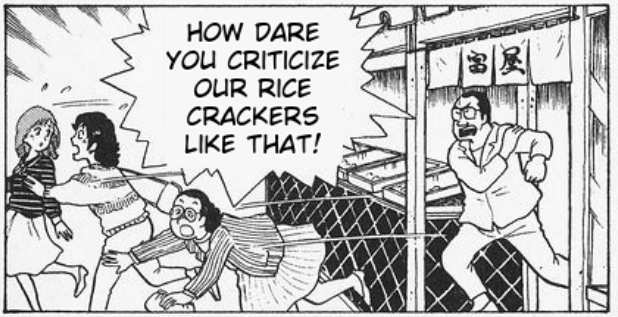
IS IT OKAY?
PLEASE TRY THEM, THEY'RE INCREDIBLY DELICIOUS!
KEEPING THOSE RICE CRACKERS SAFE ALL THIS TIME, YOU'RE QUITE SENTIMENTAL, AREN'T YOU?
HEY! TRY SOME, YAMAOKA -SAN!
THESE ARE THE MOST DELICIOUS RICE CRACKERS I'VE EVER HAD!
THE AROMA AND FLAVOR ARE AMAZING!
パリ
ポリ
IT'S TASTY!!
SURE, THERE MAY NOT BE MANY SHOPS THAT MAKE SUCH DELICIOUS RICE CRACKERS, BUT IN THIS VAST CITY OF TOKYO, THERE MUST BE DOZENS OF THEM.
MAYBE IF WE CHECK THE SHOPS, THAT SELL THESE CRACKERS, WE MIGHT FIND HIM IF HE'S A REGULAR CUSTOMER.
HEY, LET'S GO FIND THAT GUY, HANAMURA-SAN.
I'LL GIVE IT A TRY!
HE HAD A SHINAGAWA LICENSE PLATE, RIGHT? LET'S DO IT! EVEN IF THE ODDS ARE A MILLION TO ONE, WE GOTTA GIVE IT A SHOT!

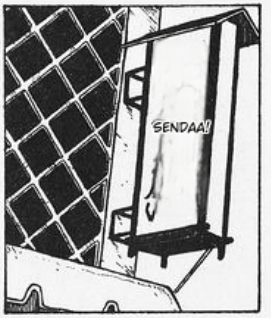

あせんべい

手焼せんべ
THIS ONE'S DIFFERENT TOO, HUH?
I WON'T LET IT BREAK ME, I WON'T LET IT BREAK ME. LET'S MOVE ON TO THE NEXT ONE.

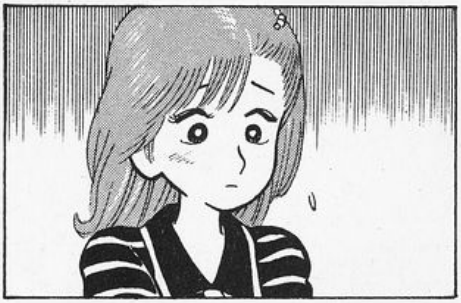


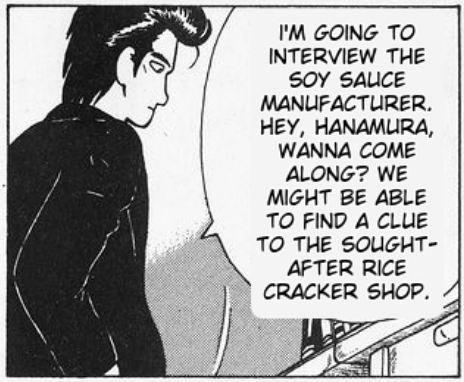


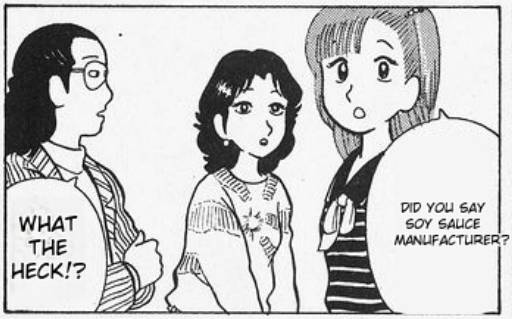

HOW DARE YOU CRITICIZE OUR RICE CRACKERS LIKE THAT!
宮屋

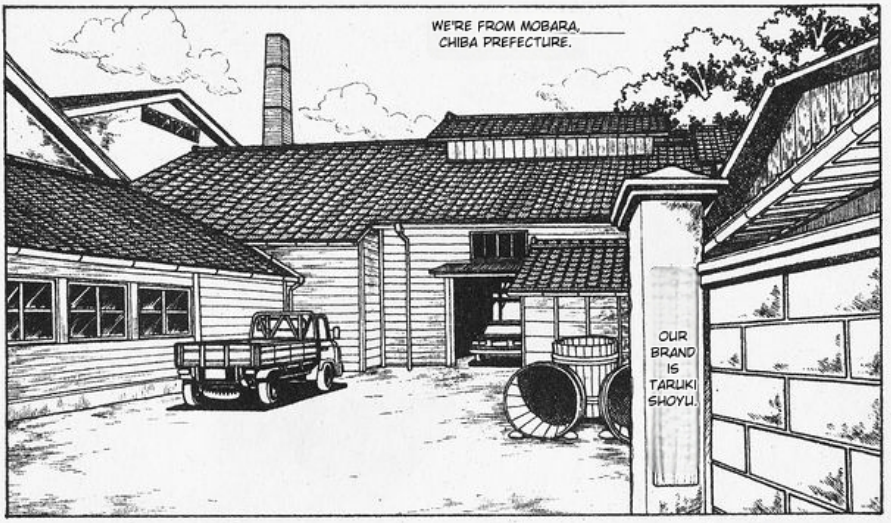

SENDAA!

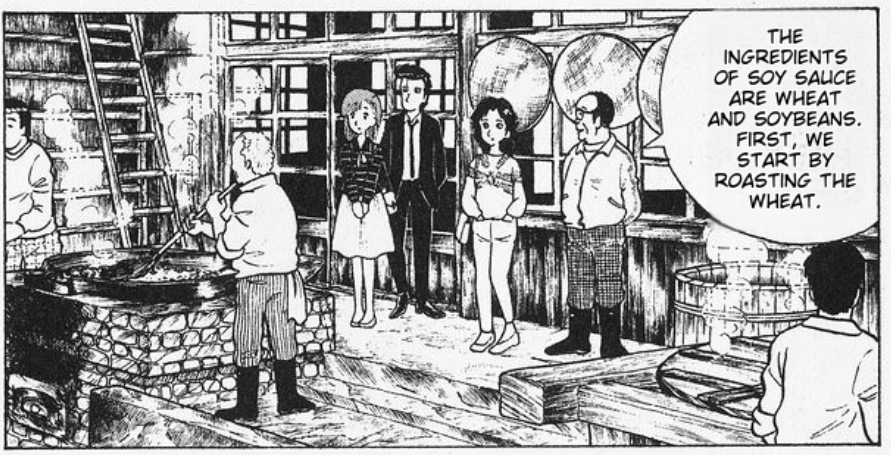
HEY, HEY, THIS IS GONNA BE ONE HELL OF A MEAL, GUYS. GET READY FOR A TASTE SENSATION LIKE NO OTHER IN TOWN - WELCOME TO THE WORLD OF DELICIOUSNESS, MY FRIENDS, WHERE FOOD MEETS ART IN THE FORM OF 'OISHINBO'3'!







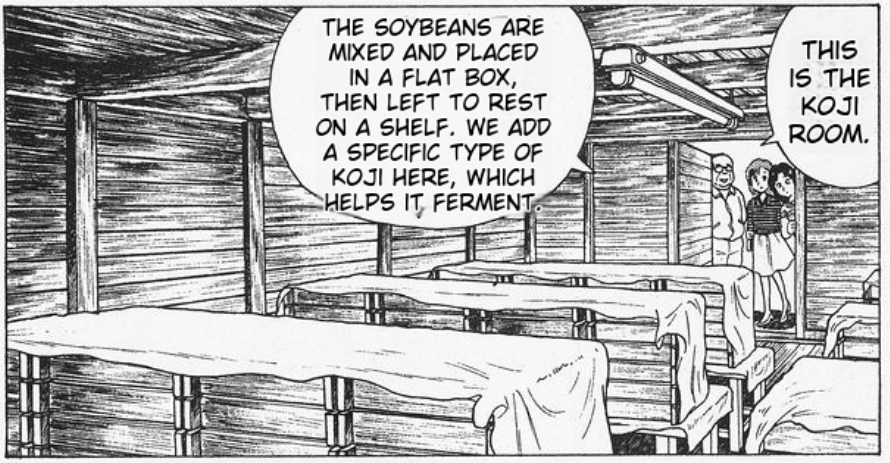

WE'RE FROM MOBARA, CHIBA PREFECTURE.
OUR BRAND IS TARUKI SHOYU.


THE INGREDIENTS OF SOY SAUCE ARE WHEAT AND SOYBEANS. FIRST, WE START BY ROASTING THE WHEAT.

TO UPHOLD TRADITION AND CREATE TRULY DELICIOUS SOY SAUCE, USING HUMAN HANDS IS THE ONLY WAY.
EVERYTHING IN OUR PROCESS IS HANDMADE.
DO YOU MAKE IT USING YOUR HANDS INSTEAD OF MACHINES?

WELL, WE USE BAMBOO BROOMS TO DO IT...

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!


THIS IS THE KOJI ROOM.
THE SOYBEANS ARE MIXED AND PLACED IN A FLAT BOX, THEN LEFT TO REST ON A SHELF. WE ADD A SPECIFIC TYPE OF KOJI HERE, WHICH HELPS IT FERMENT.

WE LET IT FERMENT AND REST AS IS.

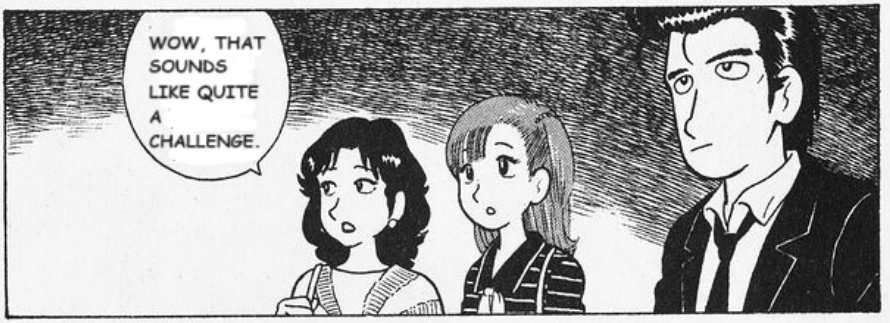
WE MIX SOYBEANS AND WHEAT SOAKED IN KOJI WITH SALTWATER TO CREATE 'MOROMI.'

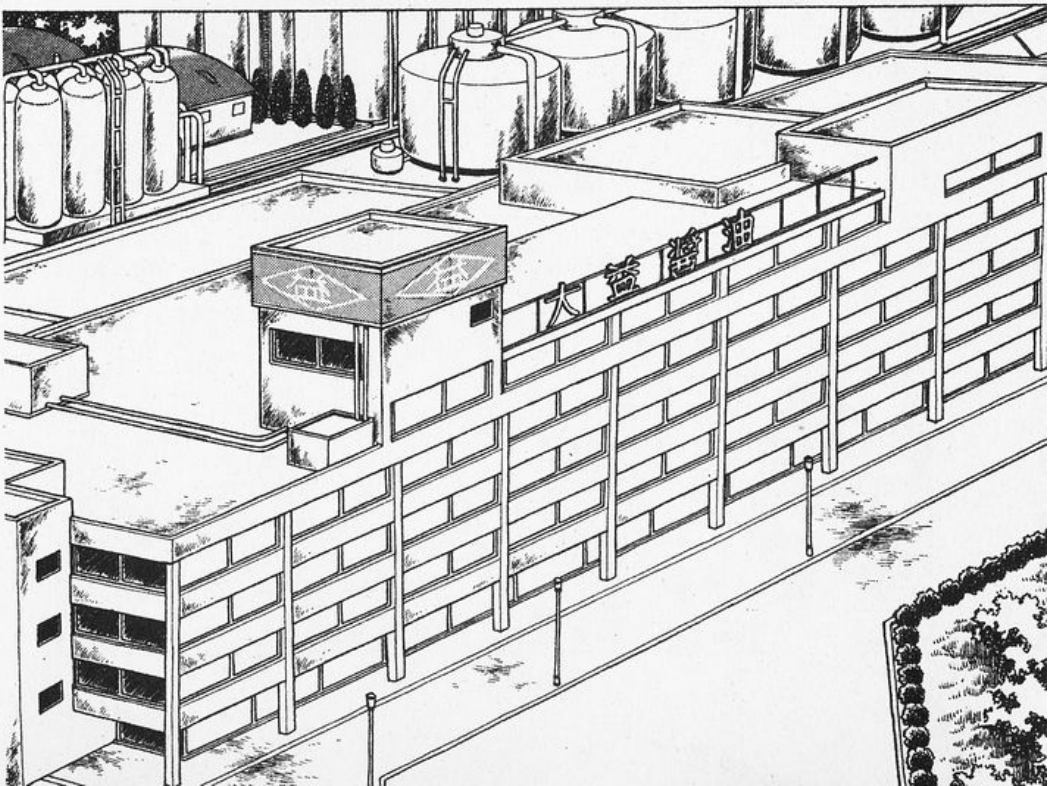
WAIT, DID YOU SAY TWO SUMMERS? THAT'S A YEAR AND A HALF!

WE LET IT FERMENT FOR TWO SUMMERS.
HOW LONG DO YOU LET IT REST FOR?

WOW, THIS IS QUITE THE LABORIOUS TASK, ISN'T IT?
WELL, DO YOU STIR IT EVERY SINGLE DAY!?
MEANWHILE, YOU GOTTA MIX IT UP EVERY DAY, YOU KNOW? CAN'T JUST LET IT SIT THERE LIKE A LUMP ON A LOG.
AND NOW, WE TAKE THE PERFECTLY MATURED 'MOROMI' AND PACK IT INTO A BAG BEFORE SQUEEZING EVERY LAST DROP OF ITS ESSENCE!
I FEEL LIKE I'M ABOUT TO FAINT!!
WELL THEN, IT'LL TAKE AT LEAST TWO AND A HALF YEARS FROM PREPARATION TO SHIPPING, HUH?!
WE PUT THE FIRE UNDER THIS AND STOP THE FERMENTATION, THEN LET IT AGE FOR OVER HALF A YEAR BEFORE SHIPPING. THAT'S HOW WE GET THE PERFECT FLAVOR TO EXPLODE IN YOUR MOUTH!

IF YOU DON'T PUT IN THE EFFORT, YOU WON'T GET THE REAL TASTE.


WOW, THAT SOUNDS LIKE QUITE A CHALLENGE.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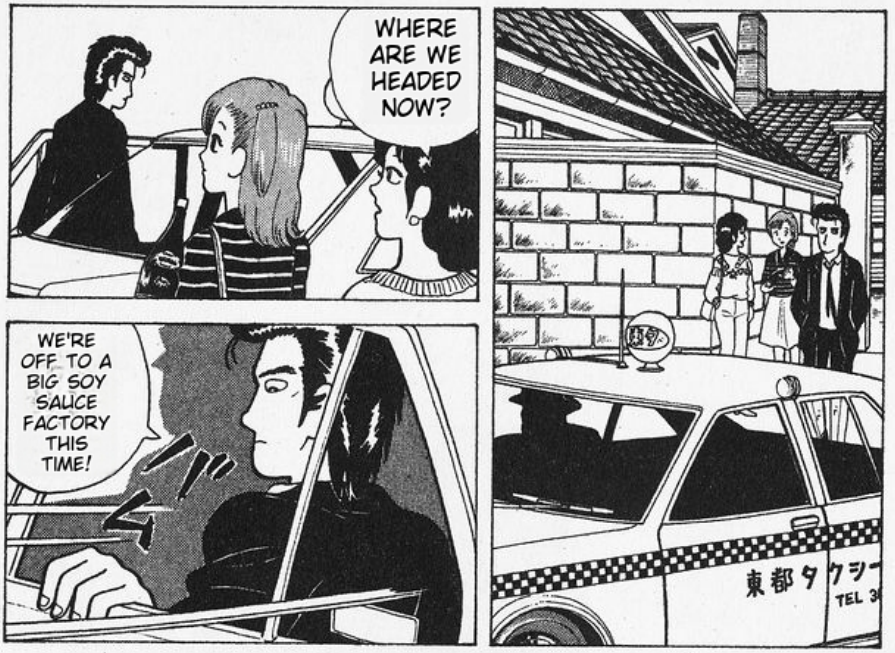
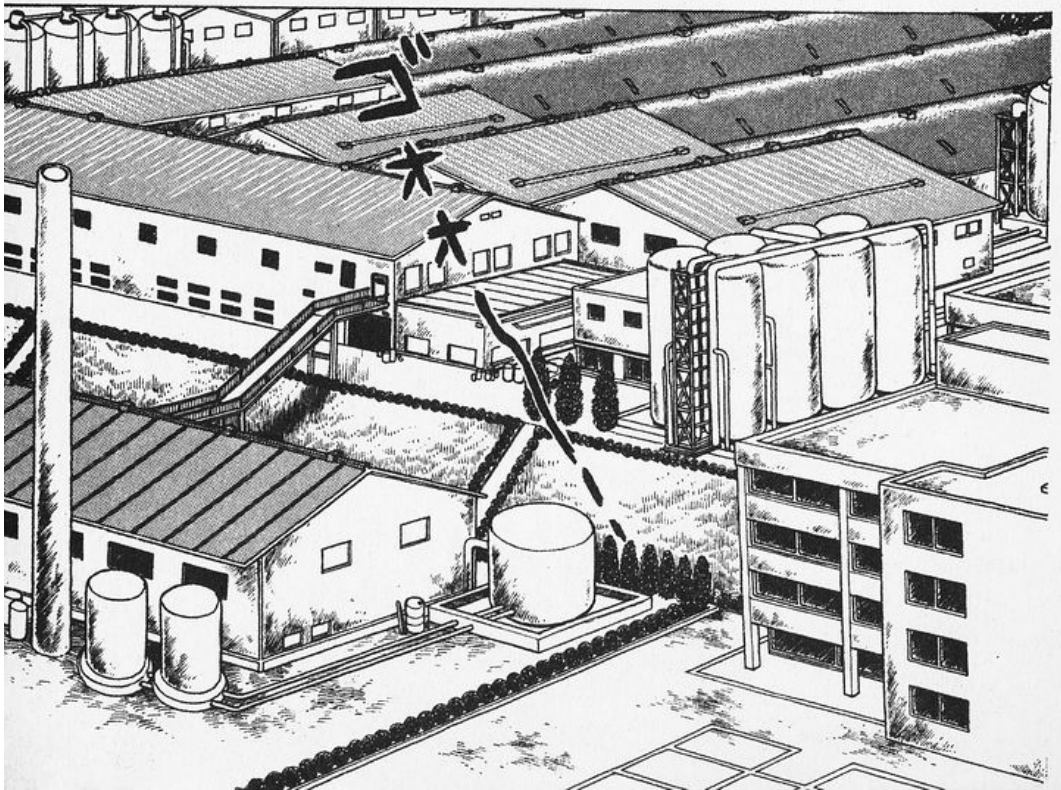
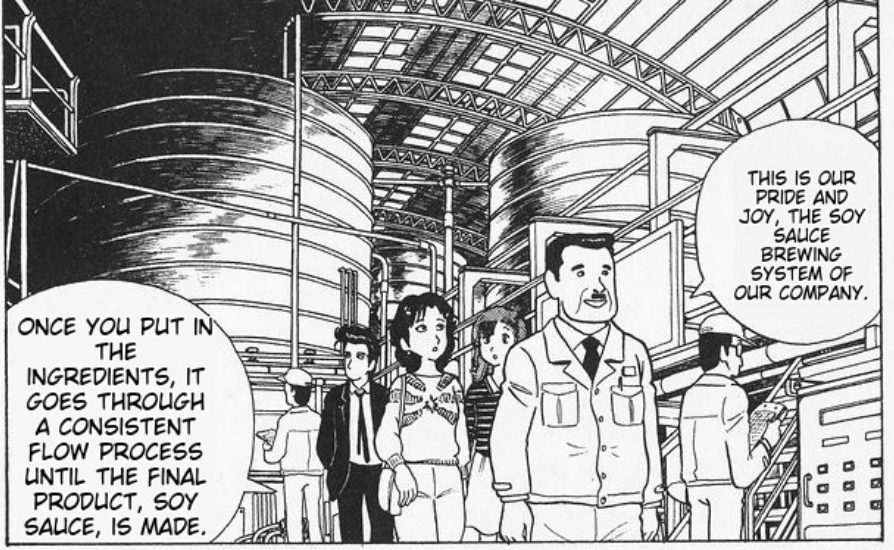
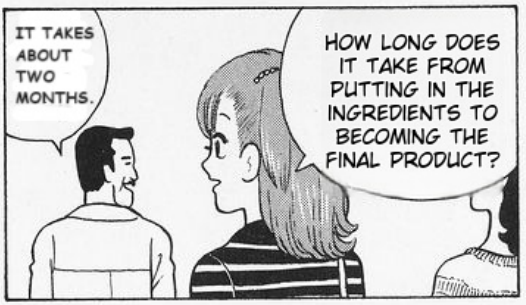
YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!

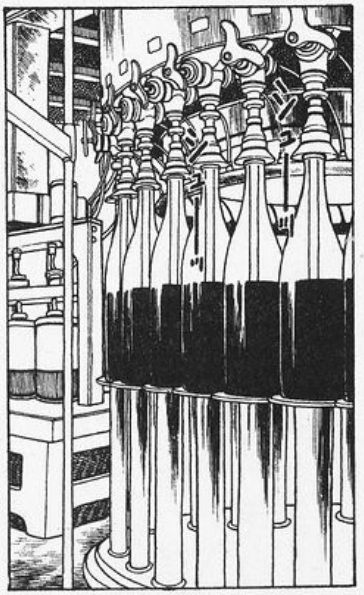


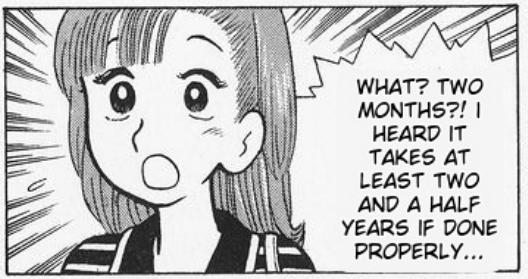



THIS IS OUR PRIDE AND JOY, THE SOY SAUCE BREWING SYSTEM OF OUR COMPANY.
ONCE YOU PUT IN THE INGREDIENTS, IT GOES THROUGH A CONSISTENT FLOW PROCESS UNTIL THE FINAL PRODUCT, SOY SAUCE, IS MADE.

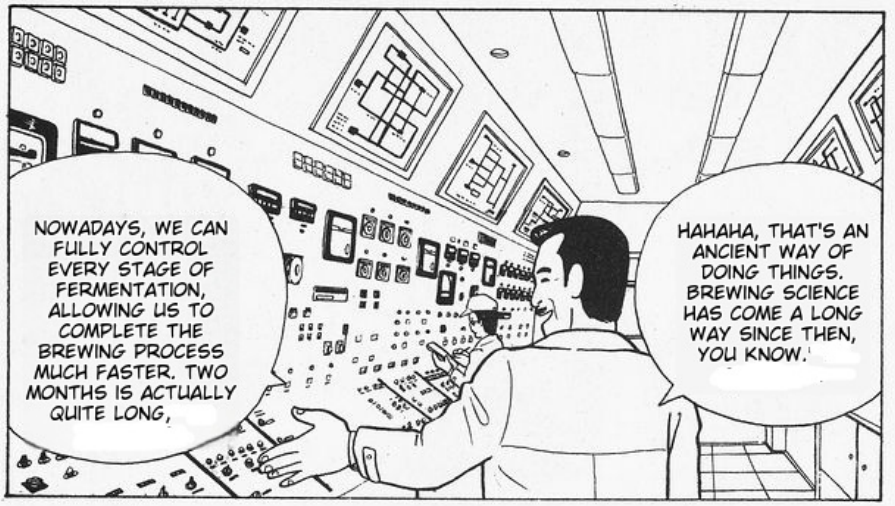
WOW, IT'S SO MODERN. IT LOOKS LIKE A CHEMISTRY FACTORY...
WELL, OF COURSE, BECAUSE IT'S THE HEAVILY ADVERTISED 'DAIEI SOY SAUCE' THAT YOU SEE ON TV, THE PRODUCTION VOLUME IS HUGE. IT'S COMPLETELY DIFFERENT FROM THE 'YOSHI SOY SAUCE' WE SAW EARLIER.

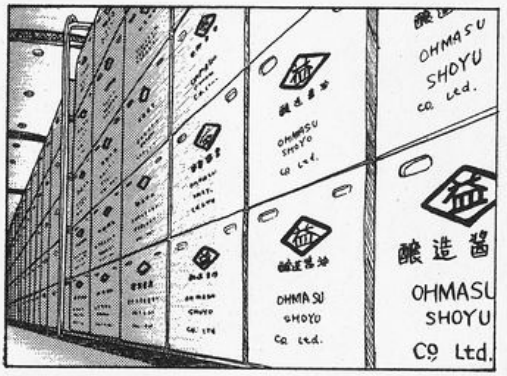

HOW LONG DOES IT TAKE FROM PUTTING IN THE INGREDIENTS TO BECOMING THE FINAL PRODUCT?
IT TAKES ABOUT TWO MONTHS.

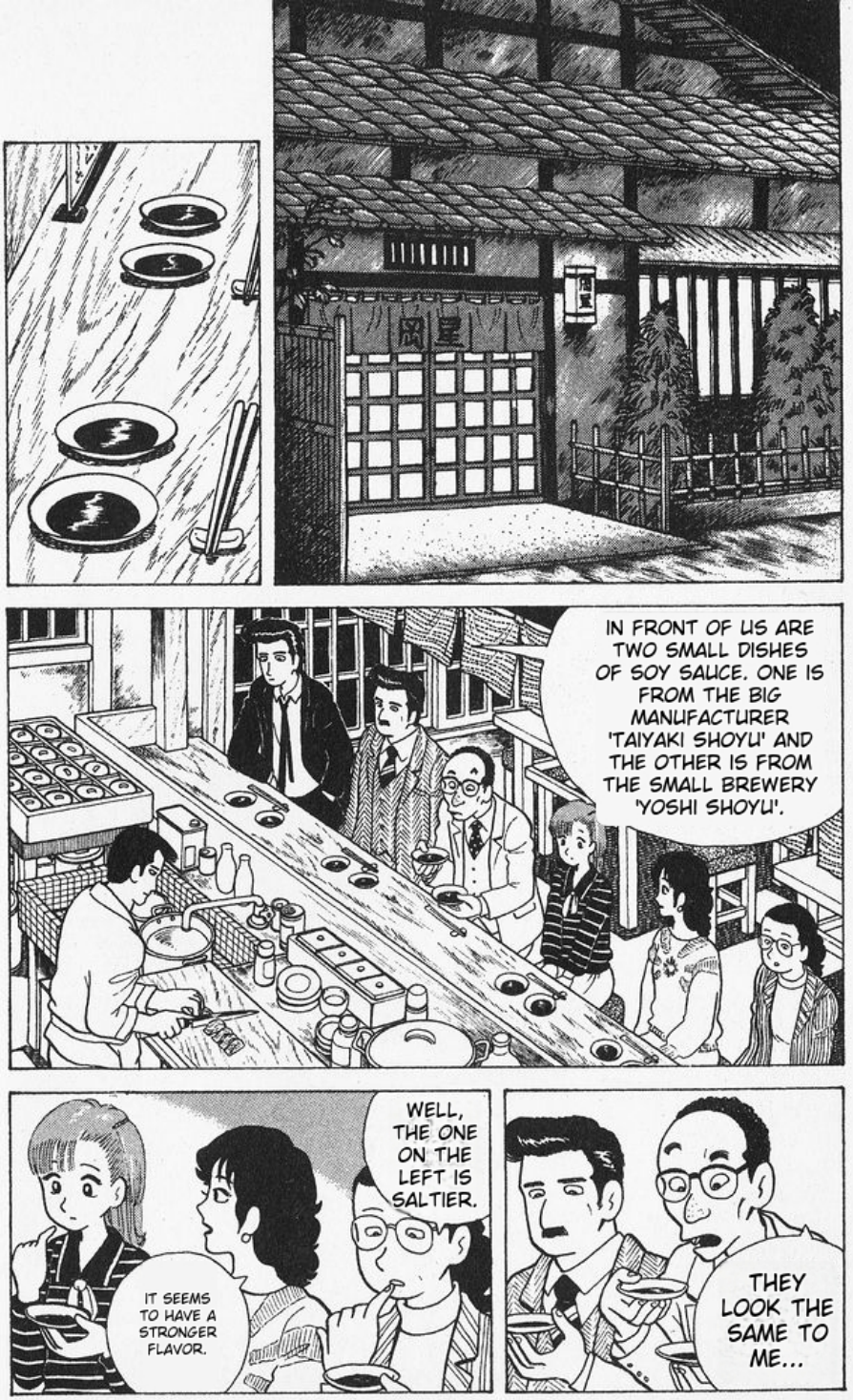



WHAT? TWO MONTHS?! I HEARD IT TAKES AT LEAST TWO AND A HALF YEARS IF DONE PROPERLY...

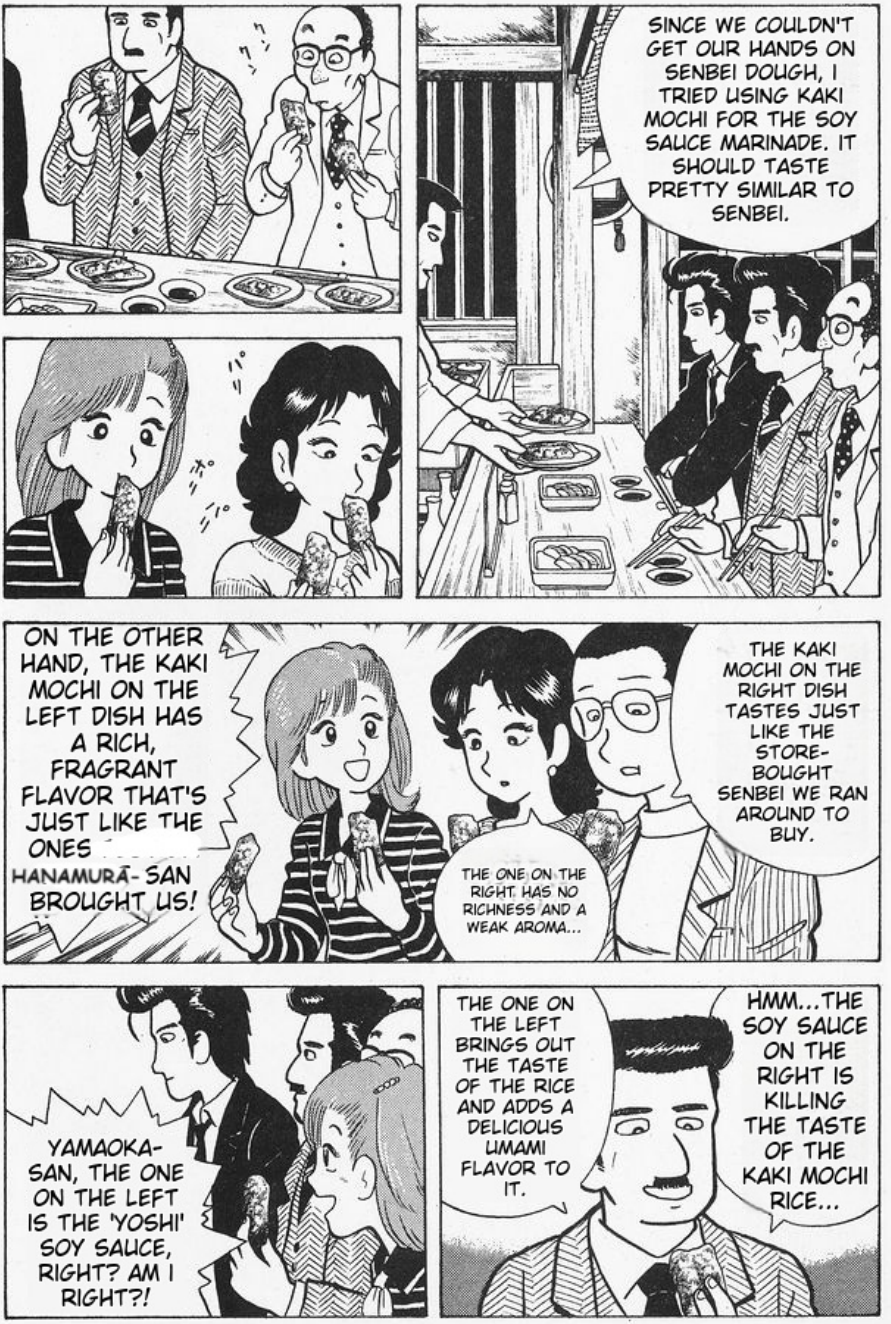
HEY, THIS IS OISHINBO 3!






IN FRONT OF US ARE TWO SMALL DISHES OF SOY SAUCE. ONE IS FROM THE BIG MANUFACTURER 'TAIYAKI SHOYU' AND THE OTHER IS FROM THE SMALL BREWERY 'YOSHI SHOYU'.
WELL, THE ONE ON THE LEFT IS SALTIER.
IT SEEMS TO HAVE A STRONGER FLAVOR.
THEY LOOK THE SAME TO ME...

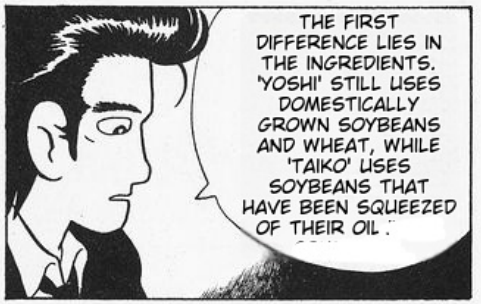
PLEASE ENJOY YOUR SASHIMI.
EVEN THOUGH IT'S THE SAME FLOUNDER, WHEN YOU EAT IT WITH THE SOY SAUCE ON THE RIGHT, IT FEELS KIND OF SLIMY AND TASTES A BIT TOO RAW!
MMM! WHEN YOU TASTE JUST THE SOY SAUCE ALONE, YOU CAN'T REALLY TELL THE DIFFERENCE BETWEEN THE TWO, BUT WHEN YOU EAT IT WITH THE SASHIMI, THE CONTRAST IS CRYSTAL CLEAR!
THE SOY SAUCE ON THE LEFT BRINGS OUT THE NATURAL FLAVOR OF THE FISH!
WHEN YOU DIP IT IN THE SOY SAUCE ON THE LEFT, IT BRINGS OUT A REFRESHING TASTE!


SINCE WE COULDN'T GET OUR HANDS ON SENBEI DOUGH, I TRIED USING KAKI MOCHI FOR THE SOY SAUCE MARINADE. IT SHOULD TASTE PRETTY SIMILAR TO SENBEI.
ON THE OTHER HAND, THE KAKI MOCHI ON THE LEFT DISH HAS A RICH, FRAGRANT FLAVOR THAT'S JUST LIKE THE ONES HANAMURA-SAN BROUGHT US!
THE ONE ON THE RIGHT HAS NO RICHNESS AND A WEAK AROMA...
THE KAKI MOCHI ON THE RIGHT DISH TASTES JUST LIKE THE STORE-BOUGHT SENBEI WE RAN AROUND TO BUY.
YAMAOKA-SAN, THE ONE ON THE LEFT IS THE 'YOSHI' SOY SAUCE, RIGHT? AM I RIGHT?!
THE ONE ON THE LEFT BRINGS OUT THE TASTE OF THE RICE AND ADDS A DELICIOUS UMAMI FLAVOR TO IT.
HMM...THE SOY SAUCE ON THE RIGHT IS KILLING THE TASTE OF THE KAKI MOCHI RICE...

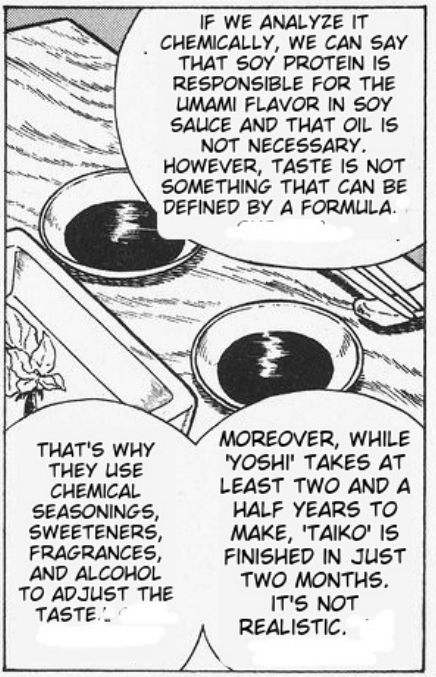
THERE'S NO WAY THAT 'YOSHI,' A NAMELESS BRAND, COULD HAVE WORSE TASTE. WHAT'S GOING ON HERE?"
BUT WAIT, AREN'T YOU AGAINST THIS? 'TAIKO' IS A BIG MANUFACTURER THAT'S HEAVILY ADVERTISED ON TELEVISION AND IN NEWSPAPERS!"

THAT'S EXACTLY RIGHT," HE CONFIRMED.

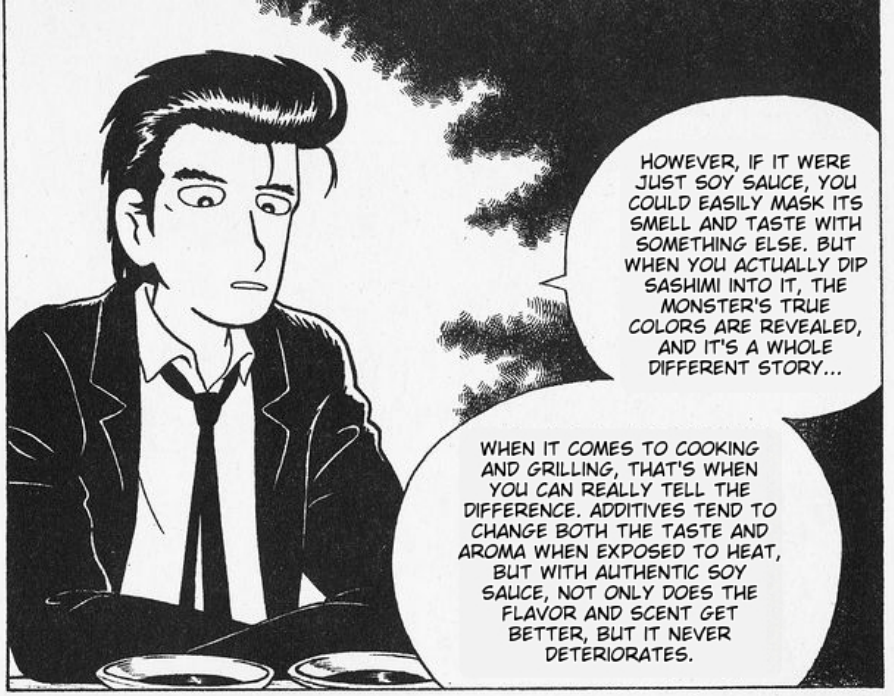
WAIT, ARE THEY USING THE LEFTOVER SOYBEAN PULP?" SHE ASKED.


THE FIRST DIFFERENCE LIES IN THE INGREDIENTS. 'YOSHI' STILL USES DOMESTICALLY GROWN SOYBEANS AND WHEAT, WHILE 'TAIKO' USES SOYBEANS THAT HAVE BEEN SQUEEZED OF THEIR OIL.

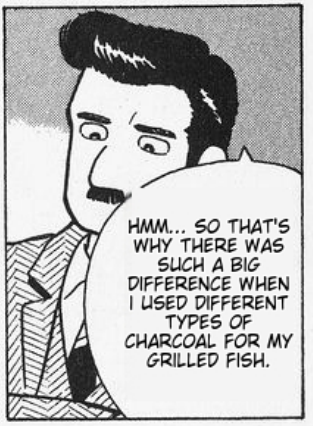
ADDING SO MANY ADDITIVES... THAT'S NOT REAL SOY SAUCE!"
WHEN IT COMES TO MASS PRODUCTION AND SALES, TASTE INEVITABLY SUFFERS."
THAT'S JUST THE WAY THINGS ARE DONE NOW.


IF WE ANALYZE IT CHEMICALLY, WE CAN SAY THAT SOY PROTEIN IS RESPONSIBLE FOR THE UMAMI FLAVOR IN SOY SAUCE AND THAT OIL IS NOT NECESSARY. HOWEVER, TASTE IS NOT SOMETHING THAT CAN BE DEFINED BY A FORMULA.
THAT'S WHY THEY USE CHEMICAL SEASONINGS, SWEETENERS, FRAGRANCES, AND ALCOHOL TO ADJUST THE TASTE.
MOREOVER, WHILE 'YOSHI' TAKES AT LEAST TWO AND A HALF YEARS TO MAKE, 'TAIKO' IS FINISHED IN JUST TWO MONTHS. IT'S NOT REALISTIC.

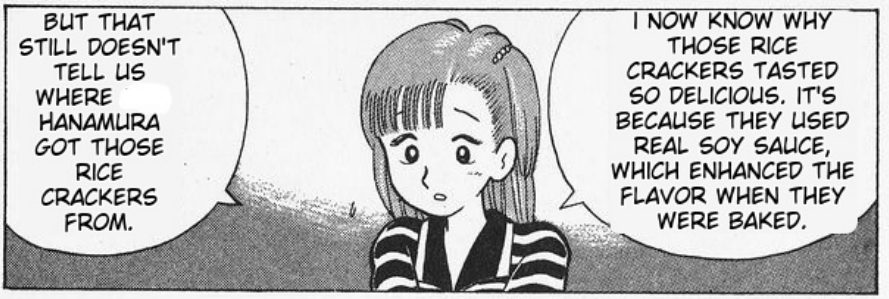
YOU'RE KIDDING ME.

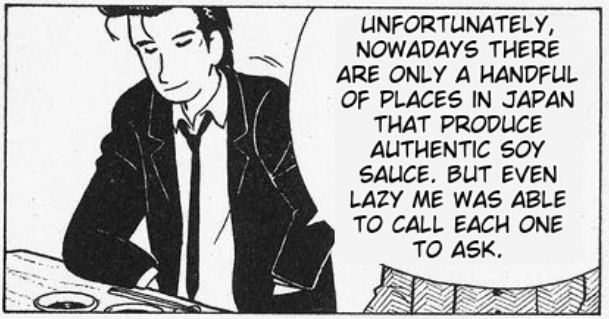

HOWEVER, IF IT WERE JUST SOY SAUCE, YOU COULD EASILY MASK ITS SMELL AND TASTE WITH SOMETHING ELSE. BUT WHEN YOU ACTUALLY DIP SASHIMI INTO IT, THE MONSTER'S TRUE COLORS ARE REVEALED, AND IT'S A WHOLE DIFFERENT STORY...
WHEN IT COMES TO COOKING AND GRILLING, THAT'S WHEN YOU CAN REALLY TELL THE DIFFERENCE. ADDITIVES TEND TO CHANGE BOTH THE TASTE AND AROMA WHEN EXPOSED TO HEAT, BUT WITH AUTHENTIC SOY SAUCE, NOT ONLY DOES THE FLAVOR AND SCENT GET BETTER, BUT IT NEVER DETERIORATES.

YOU KNOW, IT'S JUST CRAZY HOW THE TRUE FLAVORS OF LIFE ARE SLOWLY DISAPPEARING FROM THIS WORLD.
GOODNESS GRACIOUS, THIS IS ABSOLUTELY TERRIFYING! WE'VE BEEN DUPED INTO USING SOY SAUCE WITH ADDED CHEMICALS ALL BECAUSE OF THOSE SNEAKY ADVERTISEMENTS.


HMM... SO THAT'S WHY THERE WAS SUCH A BIG DIFFERENCE WHEN I USED DIFFERENT TYPES OF CHARCOAL FOR MY GRILLED FISH.

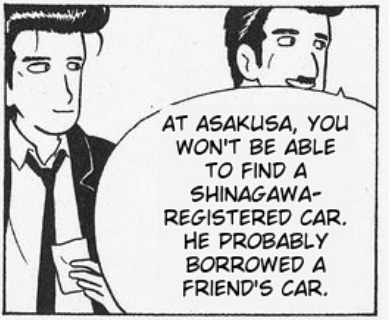
WE'RE THE ONES TO BLAME, REALLY. WE GOT CARRIED AWAY WITH THE HYPE AND DIDN'T APPRECIATE THE GENUINE FLAVOR...

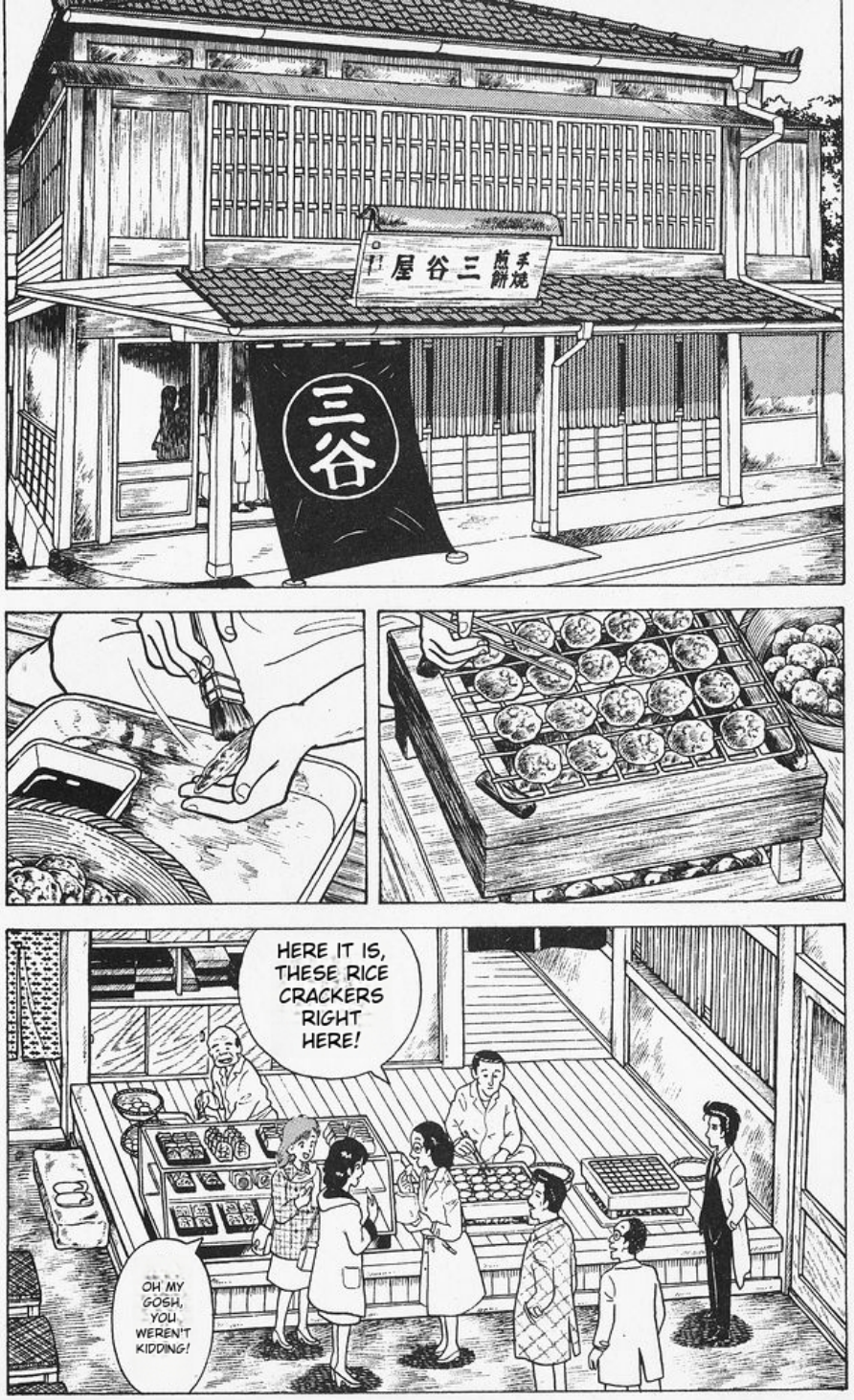

BUT THAT STILL DOESN'T TELL US WHERE HANAMURA GOT THOSE RICE CRACKERS FROM.
I NOW KNOW WHY THOSE RICE CRACKERS TASTED SO DELICIOUS. IT'S BECAUSE THEY USED REAL SOY SAUCE, WHICH ENHANCED THE FLAVOR WHEN THEY WERE BAKED.


UNFORTUNATELY, NOWADAYS THERE ARE ONLY A HANDFUL OF PLACES IN JAPAN THAT PRODUCE AUTHENTIC SOY SAUCE. BUT EVEN LAZY ME WAS ABLE TO CALL EACH ONE TO ASK.

WELL, THAT'S NOT MUCH OF A CLUE, IS IT?

WHEN WE ASKED AROUND, WE FOUND OUT THAT A RICE CRACKER SHOP IN ASAKUSA CALLED MITANI-YA USES THE SAME SOY SAUCE.
THERE WAS A SHOP IN GOBO CITY, WAKAYAMA PREFECTURE, CALLED KIMURA-YA THAT MADE REAL SOY SAUCE.
WHAT'S UP!?


AT ASAKUSA, YOU WON'T BE ABLE TO FIND A SHINAGAWA-REGISTERED CAR. HE PROBABLY BORROWED A FRIEND'S CAR.


三谷
三谷屋
煎餅
手焼
HERE IT IS, THESE RICE CRACKERS RIGHT HERE!
OH MY GOSH, YOU WEREN'T KIDDING!

WELL, IT'S QUITE RARE THESE DAYS TO FALL IN LOVE AT FIRST SIGHT WITH A STRANGE WOMAN WHILE ON A TRIP AND BE LOVESICK, YOU KNOW...
HE'S COMING NOW...
WHAT'S WRONG WITH HIM?

WELL, LET ME THINK.
WHY DON'T WE ASK THE SHOPKEEPER ABOUT THE MAN'S APPEARANCE?

UM, EXCUSE ME...

SHH, HERE HE IS.
HE NEEDS TO GET OVER IT, ALREADY. HE'S YOUNG AND THERE'S PLENTY OF PRETTY GIRLS OUT THERE.

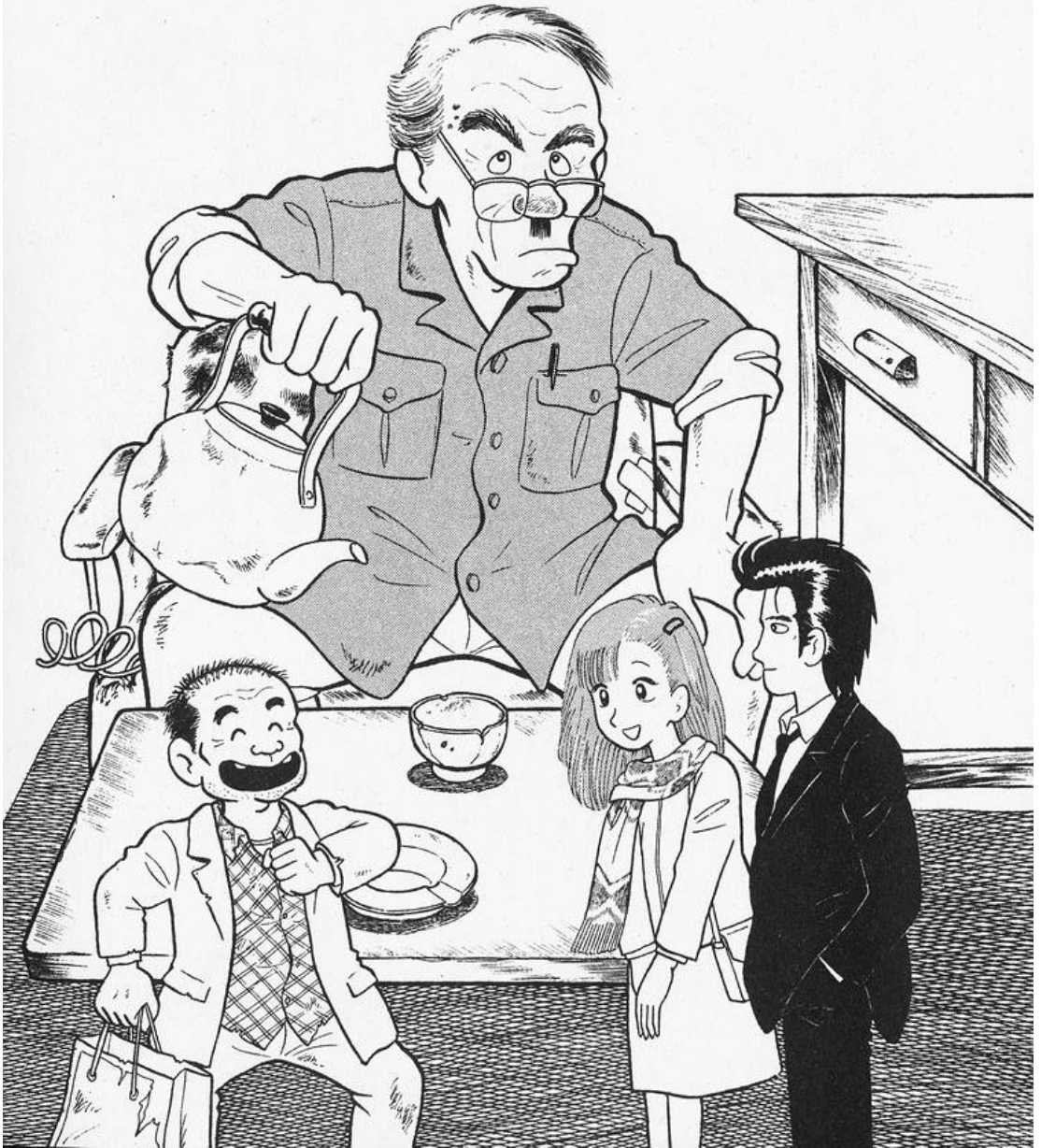
WHAT THE-?!

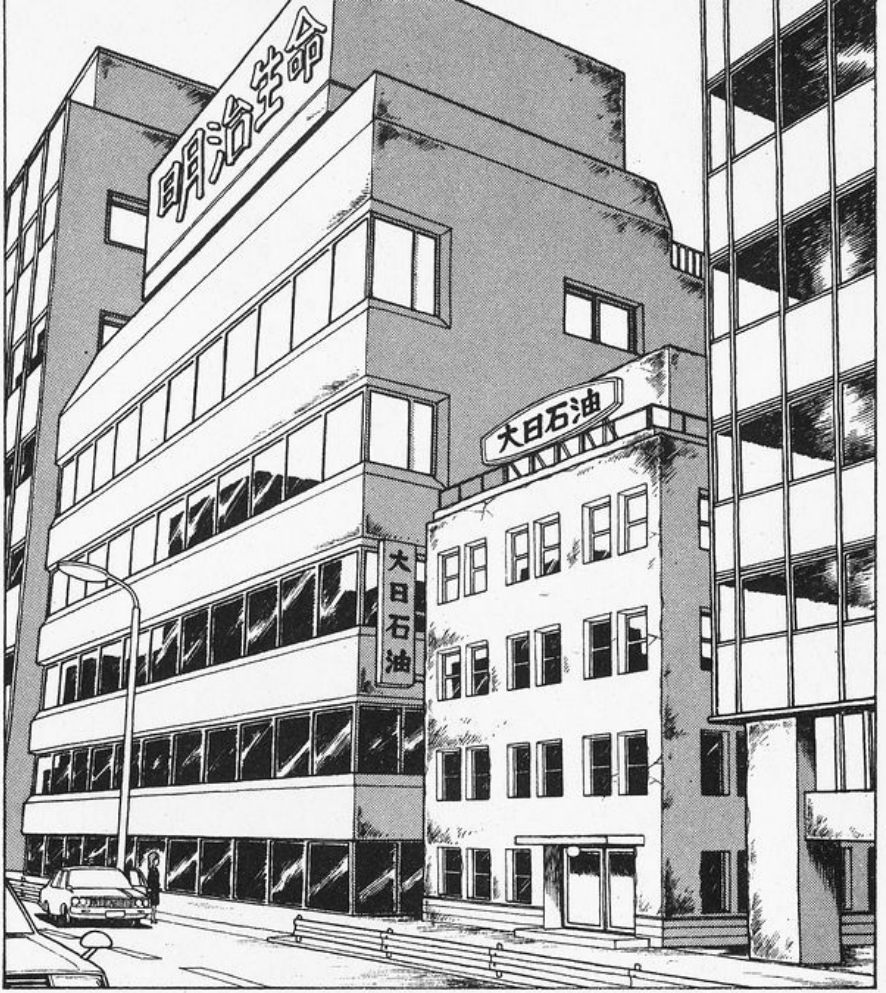
WELCOME...

I DON'T BELIEVE IT!!!
HAHA, IT'S ALL PART OF THE CHARM OF RICE CRACKERS. IT'S NOT JUST ABOUT THE TASTE.
HEY...?
WHY DO YOU ALWAYS SAY SUCH RIDICULOUS THINGS, TOMII-SAN?!
BUT RICE CRACKERS ARE SO FRAGILE, YOU KNOW...
MR. MITANI IS OBVIOUSLY A VERY SERIOUS PERSON.
DON'T WORRY, I'M JUST USING AUTHENTIC SOY SAUCE AND CAREFULLY HAND-GRILLING THESE RICE CRACKERS. IT'S NOTHING OUT OF THE ORDINARY...

第6話

接待の妙

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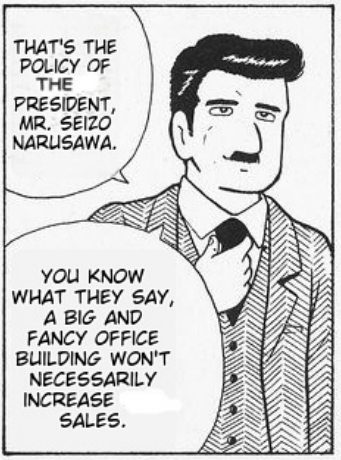
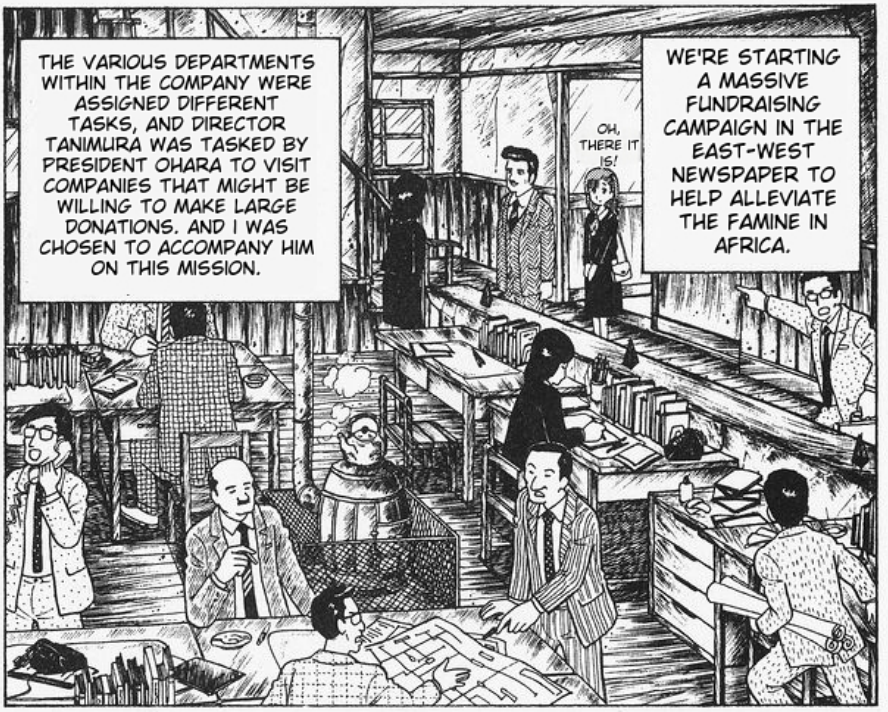
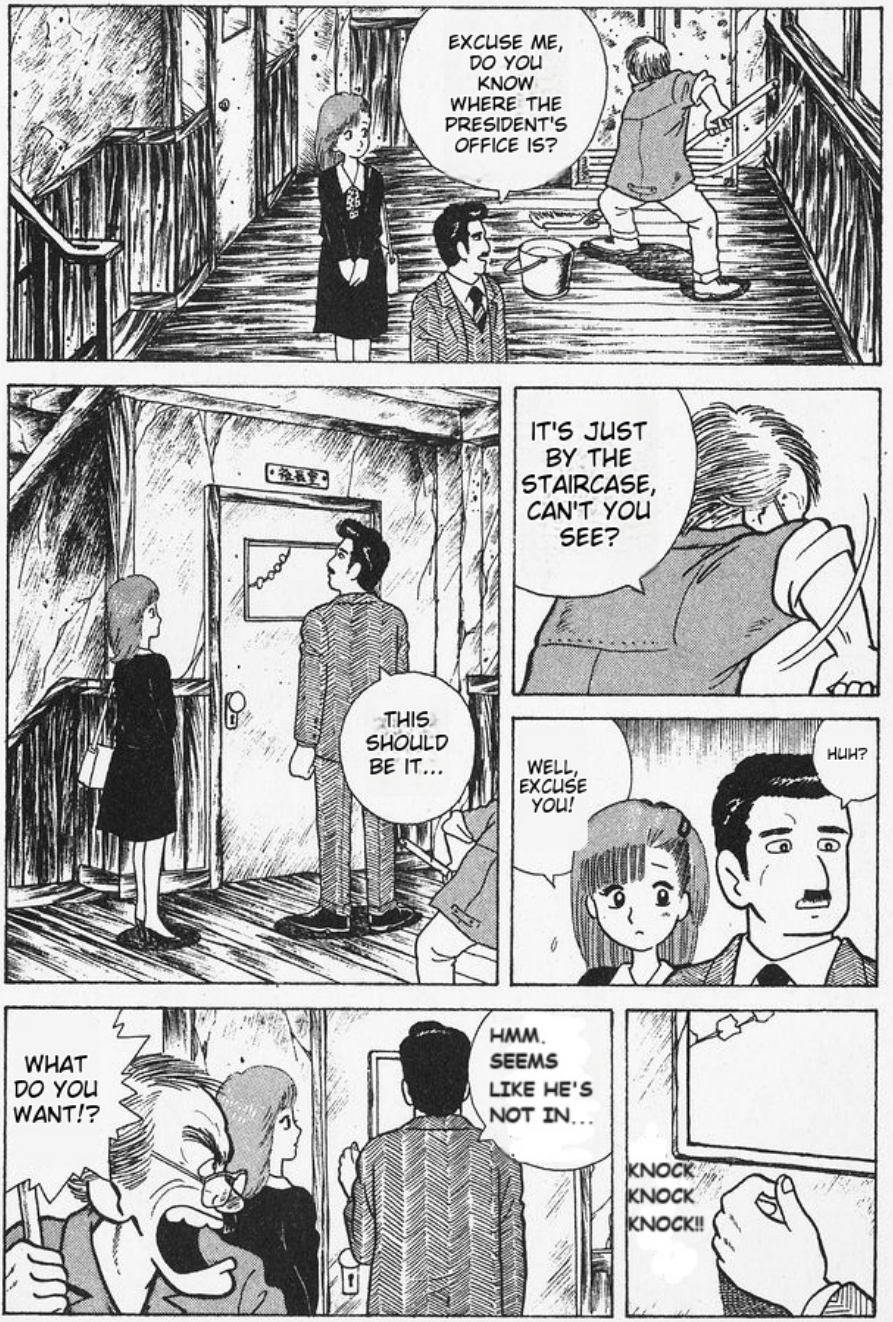

THAT'S THE POLICY OF THE PRESIDENT, MR. SEIZO NARUSAWA.
YOU KNOW WHAT THEY SAY, A BIG AND FANCY OFFICE BUILDING WON'T NECESSARILY INCREASE SALES.

IS THIS REALLY THE HEADQUARTERS BUILDING!?"
BUT COME ON, WE'RE TALKING ABOUT DAI-NICHI OIL HERE! ONE OF THE TOP FIVE OIL COMPANIES IN JAPAN! AND YET, THEY'RE STUCK IN THIS SHABBY LITTLE BUILDING...

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!

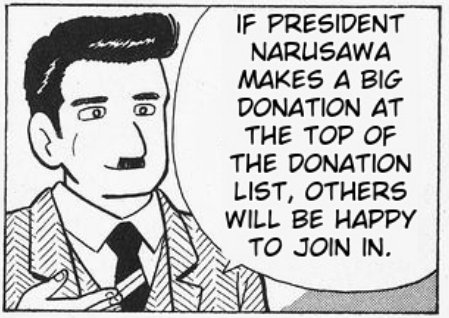



EXCUSE ME, DO YOU KNOW WHERE THE PRESIDENT'S OFFICE IS?
IT'S JUST BY THE STAIRCASE, CAN'T YOU SEE?
THIS SHOULD BE IT...
HUH?
WELL, EXCUSE YOU!
WHAT DO YOU WANT!?
HMM. SEEMS LIKE HE'S NOT IN...
KNOCK KNOCK KNOCK!!

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!

PLEASE DONATE FOR THE PEOPLE SUFFERING FROM FAMINE IN AFRICA.
SO YOU WANT ME TO DONATE TO YOUR CAUSE, EH? WHY?

THANK YOU VERY MUCH.


IF PRESIDENT NARUSAWA MAKES A BIG DONATION AT THE TOP OF THE DONATION LIST, OTHERS WILL BE HAPPY TO JOIN IN.

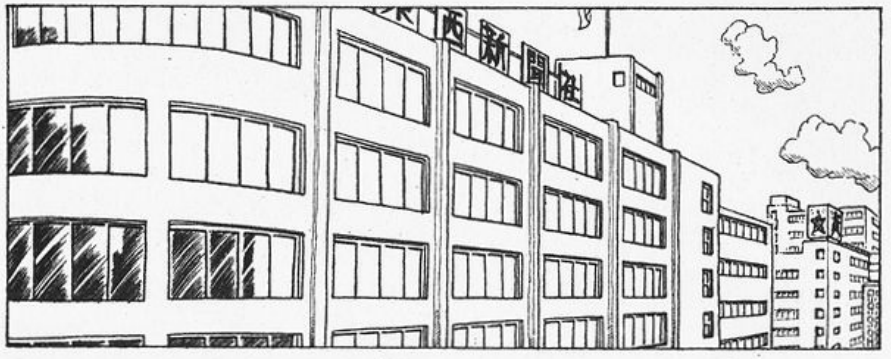
I SEE. SO, YOU GET A MISER LIKE ME TO DONATE AND EVERYONE ELSE HAS TO FOLLOW SUIT. THAT'S A CLEVER PLAN...

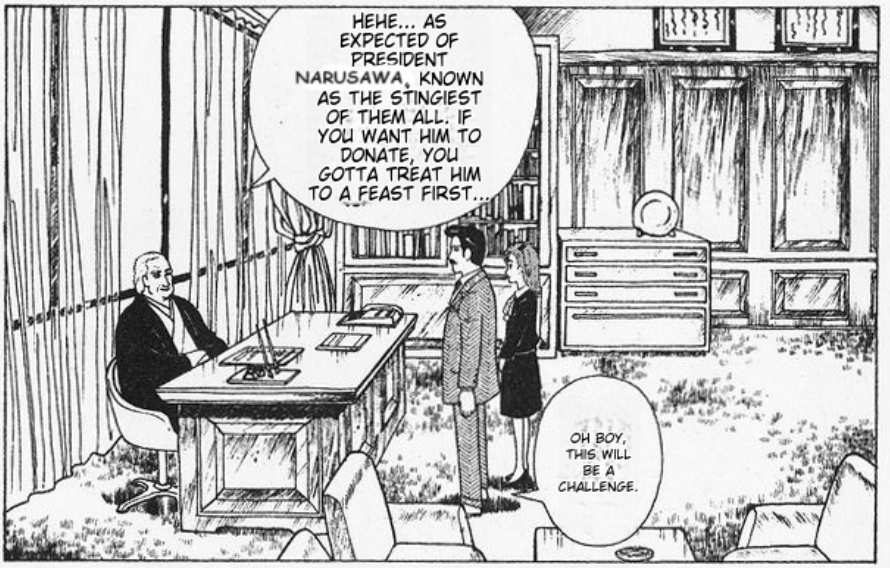
I CAN'T DRINK THAT MUCH WATER, COME ON NOW, THAT'S NOT FUNNY...

OH, DON'T BE SHY, HAVE ANOTHER ONE.

HOW ABOUT ANOTHER DRINK, MISS?
OH, NO, THERE'S STILL SOME LEFT...

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!




HEHE... AS EXPECTED OF PRESIDENT NARUSAWA, KNOWN AS THE STINGIEST OF THEM ALL. IF YOU WANT HIM TO DONATE, YOU GOTTA TREAT HIM TO A FEAST FIRST...
OH BOY, THIS WILL BE A CHALLENGE.

CHALLENGE ACCEPTED.
LET'S GET RIGHT ON IT. PREPARE ALL KINDS OF DELECTABLE DISHES THAT EVEN CHEAPSKATE NARUSAWA HAS NEVER TASTED BEFORE. LET'S BLOW HIS MIND!

BUT IF WE CAN GET HIM TO DONATE BY TEMPTING HIM WITH DELICIOUS FOOD, THAT'S QUITE AN ACCOMPLISHMENT FOR ONE OF JAPAN'S TOP THREE CHEAPSKATES.

OISHINBO 3

KURITA-KUN, YOU AND YAMAOKA-KUN SHOULD COME TOO, OK?
THANK YOU VERY MUCH.
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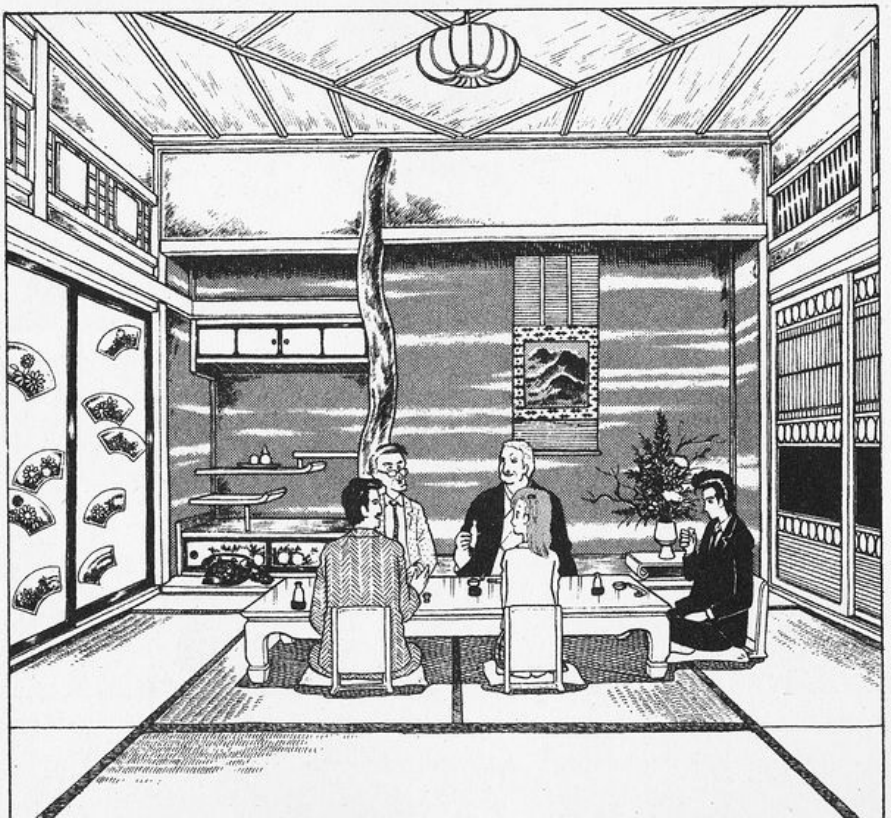
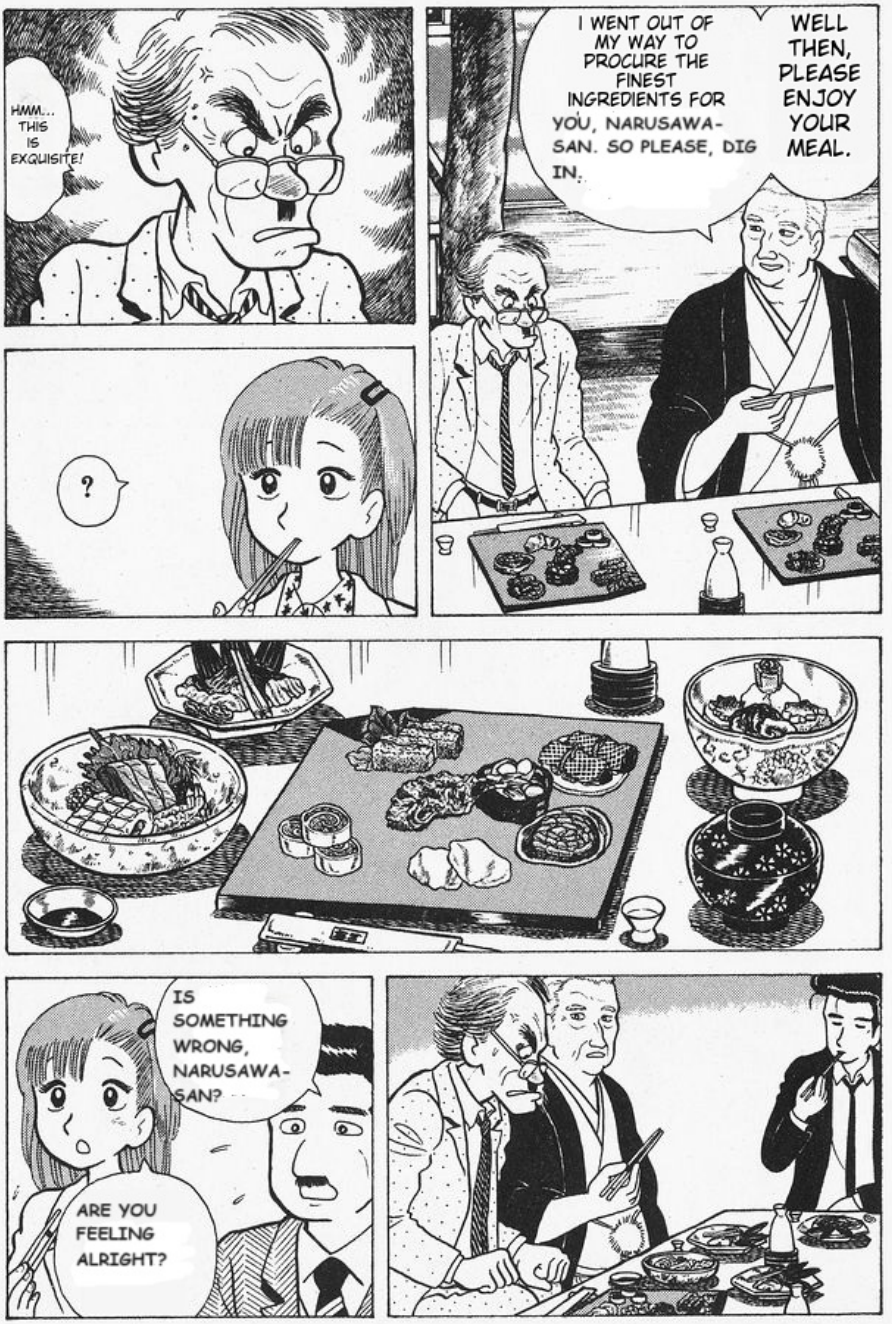


HAHA, EVEN THOUGH IT MAY SEEM EXPENSIVE TO US, TO THE WEALTHY MR. NARISAWA, IT'S JUST CHUMP CHANGE.
UH-HUH, SURE...
WOULD YOU LIKE SOME SAKE, NARUSAWA-SAN?
THIS ROOM SURE COST A PRETTY PENNY, HUH?"
UH, WELL...I'M SORRY ABOUT THAT.
EVERY PENNY IS A TREASURE!" BOASTED THE SECOND PERSON.
THERE'S NO SUCH THING AS WASTED MONEY IN THIS WORLD!"


HMM... THIS IS EXQUISITE!
I WENT OUT OF MY WAY TO PROCURE THE FINEST INGREDIENTS FOR YOU, NARUSAWA-SAN. SO PLEASE, DIG IN.
WELL THEN, PLEASE ENJOY YOUR MEAL.
?
IS SOMETHING WRONG, NARUSAWA-SAN?
ARE YOU FEELING ALRIGHT?

I AM NOT HAPPY AT ALL!!
WELL, YES, BUT I THOUGHT SUCH A MEAL WOULD MAKE YOU HAPPY.
THE COOKING TODAY MUST HAVE COST A PRETTY PENNY!
ARE YOU COLLECTING MONEY TO HELP FIGHT HUNGER IN AFRICA? WELL, WHY DON'T YOU SKIP SPENDING MONEY ON TODAY'S MEAL AND SEND THAT AMOUNT TO AFRICA INSTEAD? IT'S A WIN-WIN SITUATION!
WHAT'S WRONG WITH YOU GUYS? ARE YOU OUT OF YOUR MINDS OR WHAT?!
OH, WELL, UMM...
SPENDING SO MUCH MONEY ON ME IS SUCH A WASTE... IT DOESN'T MAKE ME HAPPY, IT JUST MAKES ME SAD ENOUGH TO CRY!!
I'M A MAN KNOWN AS THE CHEAPEST OF THE CHEAP. THE VALUE OF MONEY RUNS DEEP IN MY BONES, AND I CAN FEEL IT TO MY CORE. I'D RATHER DIE THAN SPEND A SINGLE YEN ON SOMETHING FRIVOLOUS!

I'LL SEND MY EMPLOYEES TO PICK UP MY SHARE OF THE MEAL LATER, SO PACK EVERYTHING UP FOR ME, GOT IT!!
"Y-YES!" SHE STAMMERED, HER CHEEKS FLUSHING WITH EMBARRASSMENT.
WAIT! MR. NARUSAWA!
I CAN'T TRUST SOMEONE WHO SPENDS MONEY SO FOOLISHLY. I'M NOT GIVING YOU A SINGLE YEN!!!
DON'T SCREW AROUND WITH ME! I'M OUT OF HERE!
I THOUGHT I WAS DOING THE RIGHT THING, BUT IT BACKFIRED...
WHAT A MESS...
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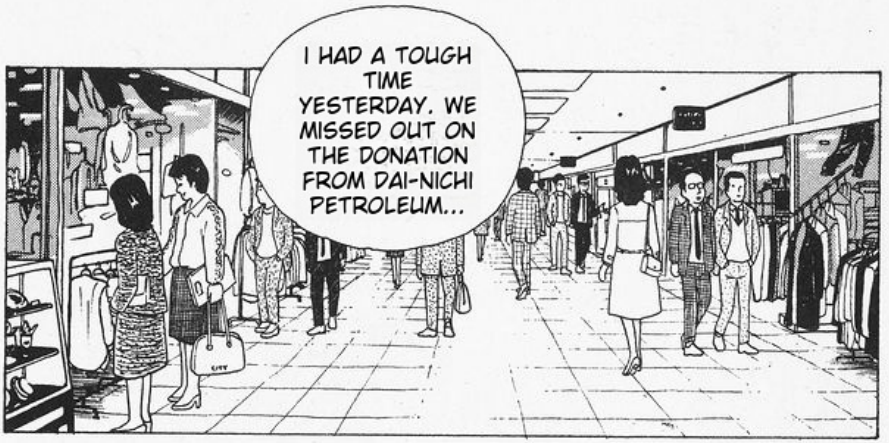
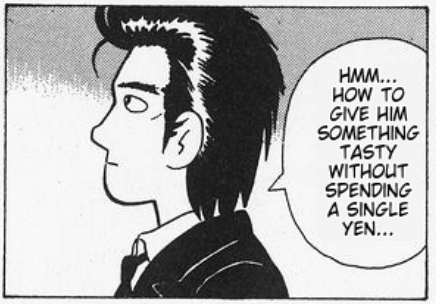
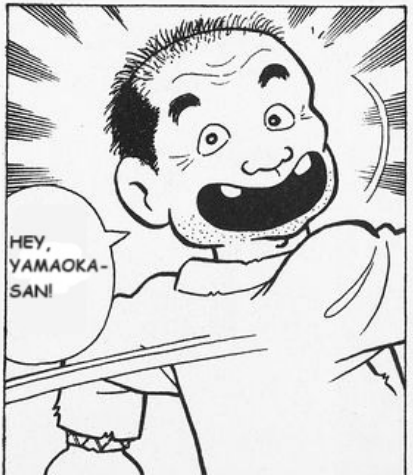
WHAT HE SAYS MAKES SENSE. WE'VE LOST THIS ONE.


I HAD A TOUGH TIME YESTERDAY. WE MISSED OUT ON THE DONATION FROM DAI-NICHI PETROLEUM...

BUT IT'S IMPOSSIBLE TO PLEASE HIM... I MEAN, HOW DO WE GIVE HIM SOMETHING DELICIOUS WITHOUT SPENDING ANY MONEY?

HE SAYS HE HATES WASTING ANYONE'S MONEY ON FRIVOLOUS THINGS.
THIS GUY CALLED NARUSAWA HAS GOT SOME NERVE. HE'S TOO STINGY TO SPEND HIS OWN MONEY, BUT HE GLADLY ACCEPTS OTHER PEOPLE'S TREATS...


HMM... HOW TO GIVE HIM SOMETHING TASTY WITHOUT SPENDING A SINGLE YEN...


HEY, YAMAOKA-SAN!

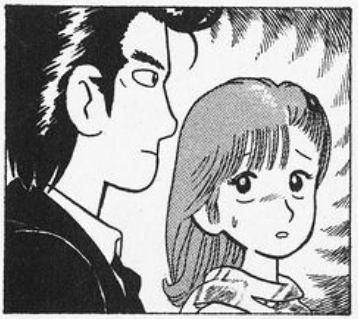
TOILET

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET !!!'!

WHAT?! NO WAY!
WHAT DID YOU SAY!?

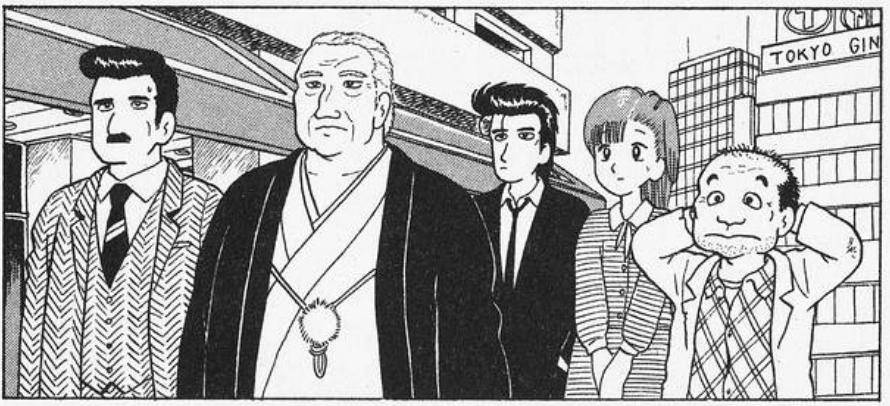
I WANT TO TREAT THAT PERSON TO A FEAST AND MAKE THEM HAPPY. THEIR STUBBORN STINGINESS HAS GROWN ON ME, ODDLY ENOUGH...
EVEN IF WE DON'T RECEIVE A DONATION FROM PRESIDENT NARUSAWA, WHICH IS UNLIKELY, LET'S NOT LET THAT DAMPEN OUR SPIRITS!

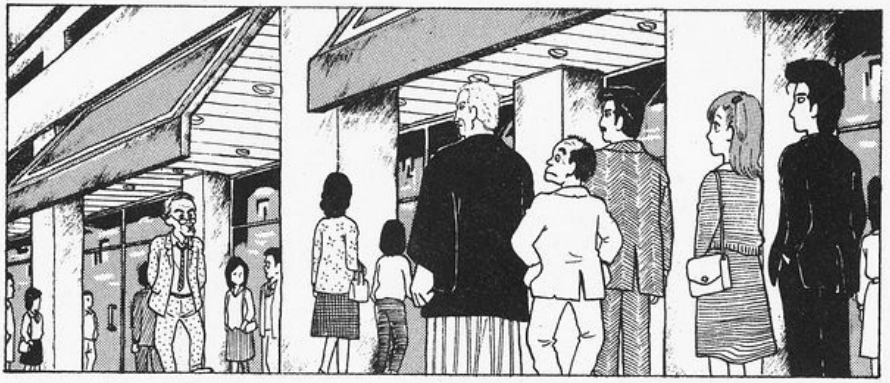
ARE YOU SURE, MR. OHARA?
I ALSO FEEL LIKE RETURNING THE FAVOR SINCE I WAS THOROUGHLY DEFEATED OVER THERE.



YES! LET'S GIVE IT A TRY, YAMAOKA-KUN.

HEY, HEY, THIS IS GONNA BE ONE HELL OF A MEAL, GUYS. GET READY FOR A TASTE SENSATION LIKE NO OTHER IN TOWN - WELCOME TO THE WORLD OF DELICIOUSNESS, MY FRIENDS, WHERE FOOD MEETS ART IN THE FORM OF 'OISHINBO-3'!





TODAY, OUR EMPLOYEE, MR. YAMAOKA WILL BE YOUR GUIDE.
OH NO, WE JUST WANT TO MAKE UP FOR THE OTHER DAY...

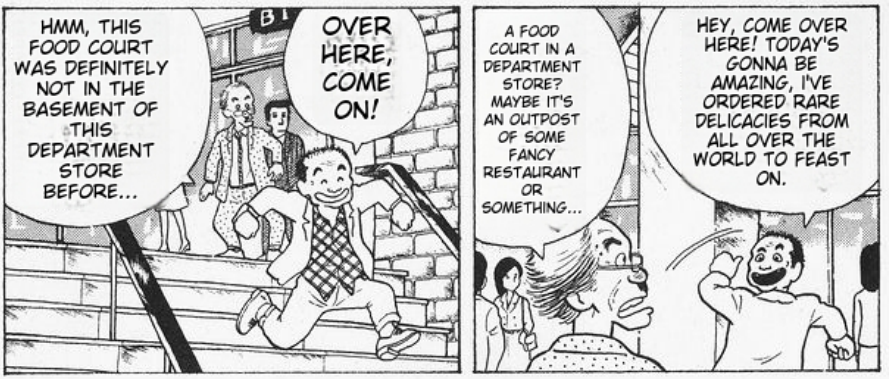
THANK YOU FOR ACCEPTING MY INVITATION, NARUSAWA-SAN. I KNOW YOU'RE BUSY.
I CAME BECAUSE YOU PERSISTENTLY ASKED ME TO COME AGAIN FOR ANOTHER TREAT, BUT I MUST DECLINE YOUR REQUEST FOR A DONATION.

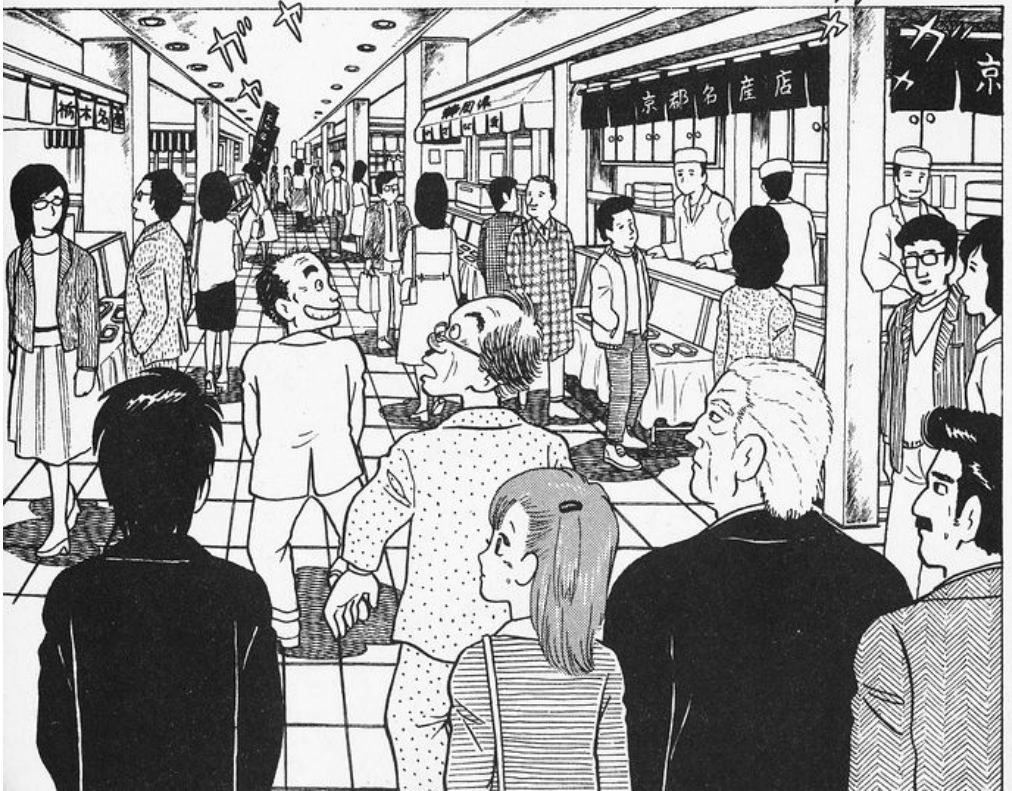
WELL, WELL... ALRIGHT THEN, LET'S ENJOY THIS TREAT.

YOU SEE, AFTER 25 YEARS ON THIS ROAD, I'VE GOT SOME EXCLUSIVE KNOW-HOW THAT ONLY MR. YAMAOKA HAS ACCESS TO. BUT, I'LL MAKE AN EXCEPTION AND TEACH YOU TOO.
HEY, DON'T WORRY ABOUT A THING. JUST FOLLOW ME AND I'LL FEED YOU UNTIL YOU'RE FULL OF DELICIOUS FOOD.

MR. TATSU HERE WILL BE YOUR LEAD GUIDE.
LEAD GUIDE? WHAT'S THAT?

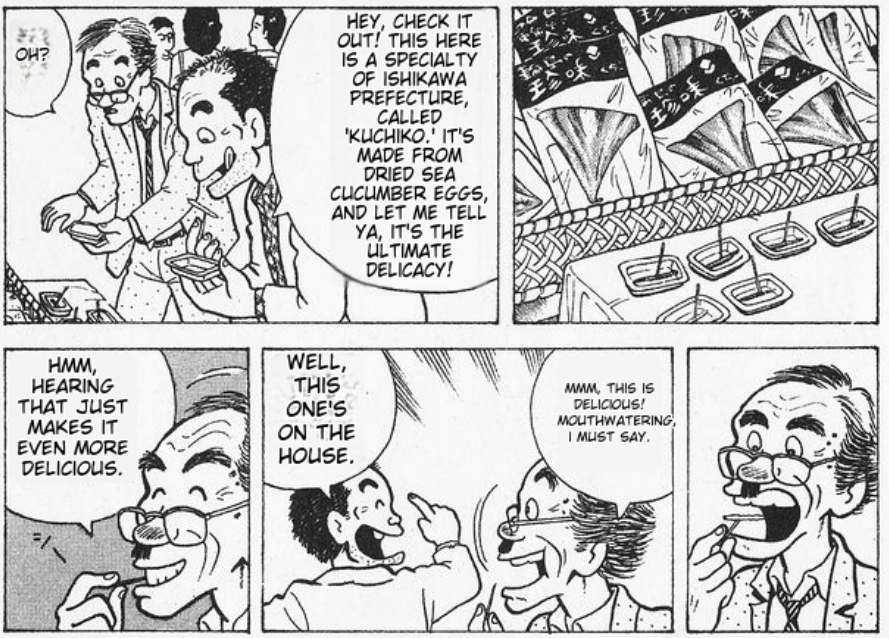
YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET III'!





HERE WE HAVE SOME DELICIOUS WINE FROM YAMANASHI, PLEASE GIVE IT A TRY.
山梨県
DID I HEAR CORRECTLY THAT THEY'RE SERVING EXOTIC DELICACIES FROM ALL OVER THE WORLD? WOW!
WE'VE GOT A HUGE CROWD TONIGHT, SO LET'S GET STARTED!
DON'T DILLY-DALLY, OR YOU'LL MISS OUT ON THE FOOD.
OH, RIGHT! IT'S ON THE HOUSE!
WHY HOLD BACK? IT'S FREE, MY FRIEND.
THIS WHITE WINE HAS A HINT OF SHERRY FLAVOR. IT'S PERFECT AS AN APERITIF. LET'S GET THIS PARTY STARTED!
NOW, LET'S HEAD OVER TO THE APPETIZERS!

HEY, THIS IS OISHINBO 3!



WHAT'S THE BIG DEAL?
HAKUCHO
JUST LEAVE IT TO ME.
BUT WITH THESE GREAT SNACKS, I CAN'T RESIST HAVING ANOTHER DRINK.
WELL, I PREFER NADA'S FRESH, UNPASTEURIZED SAKE, BUT I'M SURE YOU'VE SEEN IT ON TV.
COME ON, LET'S DRINK UP! WE'VE GOT SOME GREAT OPTIONS HERE, LIKE YAMAGATA'S SUMIYOSHI, TOCHIGI'S SHIKISAKURA, AND ISHIKAWA'S KIKUHIME. THEY'RE ALL TOP-NOTCH.
HMM...
TRY THE LOCAL SAKE I'VE PICKED OUT FOR YOU. THEY'RE ALL PURE RICE SAKE WITH NO BLENDING.
YOU'RE SUCH A FOOL. THOSE TV-ADVERTISED SAKES ARE ALL BLENDED WITH INFERIOR INGREDIENTS.
THE REALLY GOOD SAKE THESE DAYS IS MADE BY SMALL, DEDICATED BREWERIES IN THE COUNTRYSIDE. AS FAR AS I KNOW, THERE'S ONLY ONE THAT'S DOING IT RIGHT IN NADA.
THIS IS THE TASTE OF REAL, AUTHENTIC SAKE FROM THE OLD DAYS.
WOW, THIS IS DELICIOUS!

YOU'RE SUCH A FOOL! YOU'RE STILL IN THE APPETIZER STAGE. WHAT DO YOU THINK YOU'RE DOING EATING ROAST BEEF NOW? DO YOU EVEN KNOW HOW TO PUT TOGETHER A MENU?
OH, LOOK! IT'S ROAST BEEF!
HOW ABOUT SOME KOBE ROAST BEEF?

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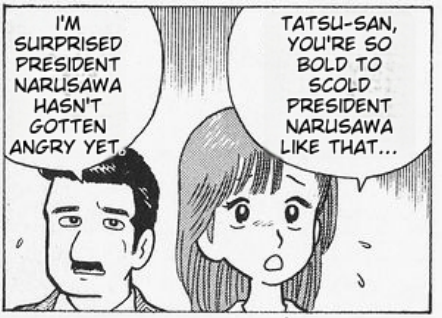
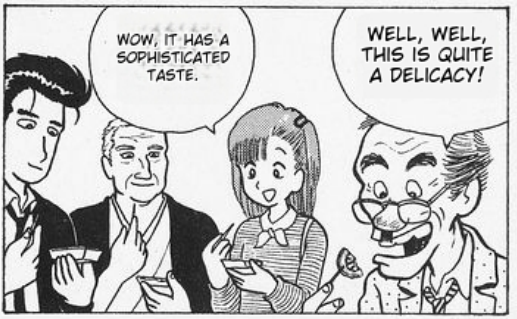
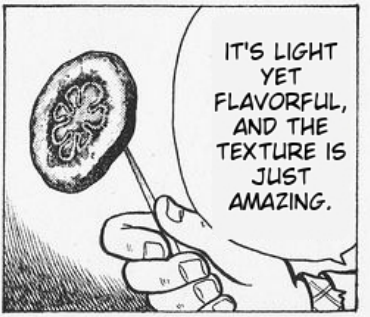
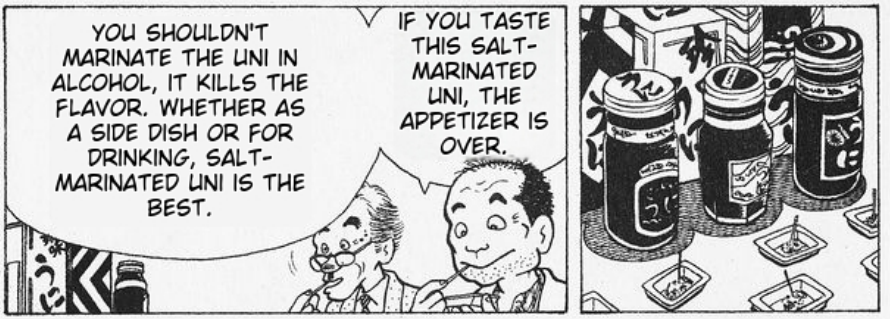
THIS IS THE FAMOUS HAKATA DISH, 'HYAKUHIRO.'
WHAT ON EARTH IS THIS?
IT'S BOILED WHALE INTESTINE.

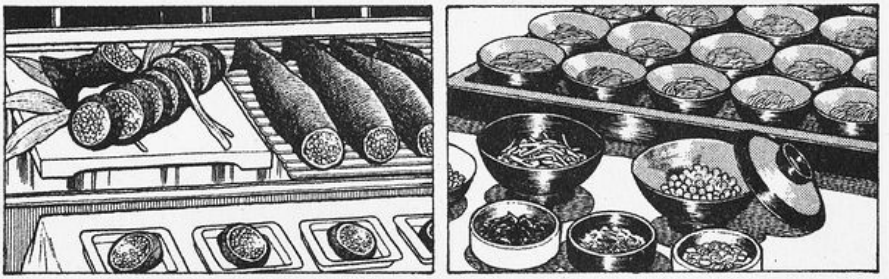

I'M SURPRISED PRESIDENT NARUSAWA HASN'T GOTTEN ANGRY YET.
TATSU-SAN, YOU'RE SO BOLD TO SCOLD PRESIDENT NARUSAWA LIKE THAT...

DON'T WORRY, HE SEEMS TO BE ENJOYING HIMSELF.

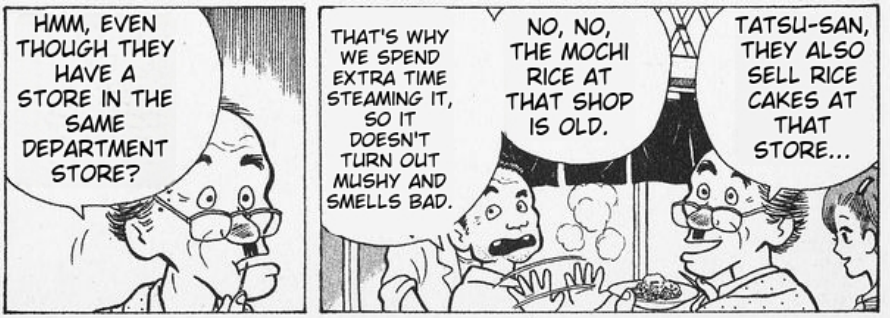

WOW, IT HAS A SOPHISTICATED TASTE.
WELL, WELL, THIS IS QUITE A DELICACY!


IT'S LIGHT YET FLAVORFUL, AND THE TEXTURE IS JUST AMAZING.


YOU SHOULDN'T MARINATE THE UNI IN ALCOHOL, IT KILLS THE FLAVOR. WHETHER AS A SIDE DISH OR FOR DRINKING, SALT-MARINATED UNI IS THE BEST.
IF YOU TASTE THIS SALT-MARINATED UNI, THE APPETIZER IS OVER.



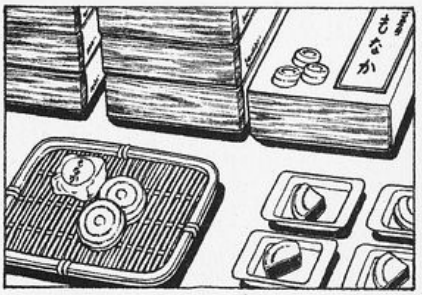
WELL, AFTER WE EAT THE MOUNTAIN VEGETABLE RICE, LET'S GO FOR DESSERT.

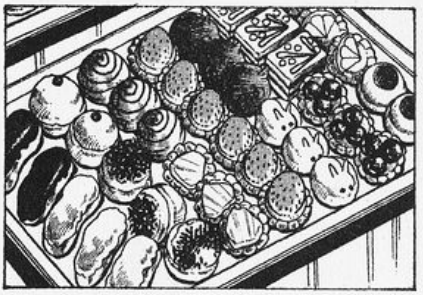

HMM, EVEN THOUGH THEY HAVE A STORE IN THE SAME DEPARTMENT STORE?
THAT'S WHY WE SPEND EXTRA TIME STEAMING IT, SO IT DOESN'T TURN OUT MUSHY AND SMELLS BAD.
NO, NO, THE MOCHI RICE AT THAT SHOP IS OLD.
TATSU-SAN, THEY ALSO SELL RICE CAKES AT THAT STORE...

YO, CHECK IT OUT! IT'S THE DELICIOUS 'GOURMET !!!'!

AND THE TASTE OF THE STORE'S ICE CREAM CHANGES EVERY NOW AND THEN, SO ONLY AN EXPERT LIKE ME WITH 25 YEARS OF EXPERIENCE CAN TELL WHICH ONE IS THE BEST.

OF COURSE, IT'S LIKE THE FOOD WE'VE EATEN BEFORE. THERE ARE OTHER STORES THAT SELL THE SAME THING, BUT I CHOSE THE ONES THAT TASTE THE BEST.

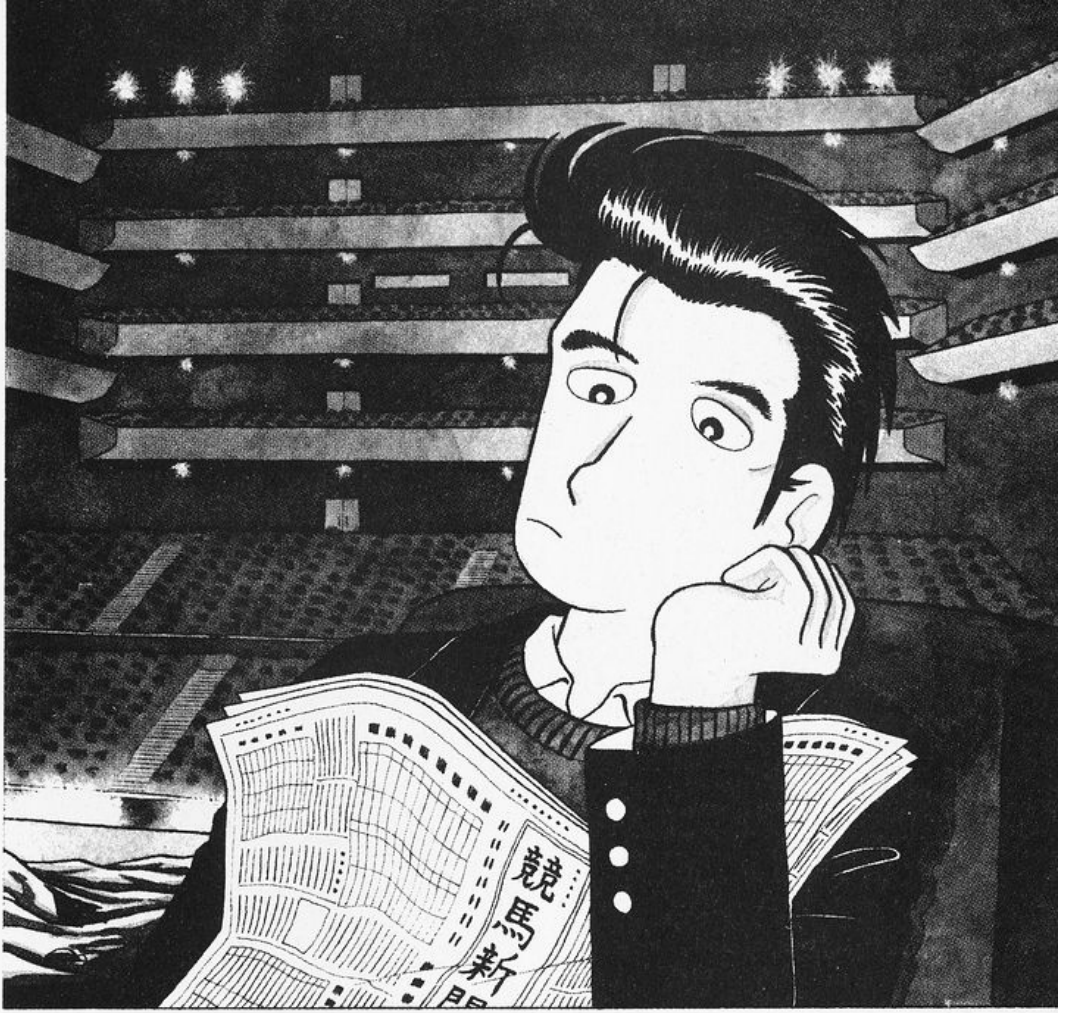




HEH, WELL, US VAGRANTS HAVE ALL THE TIME IN THE WORLD.
BUT SERIOUSLY, HOW DID YOU MANAGE TO DIG UP ALL OF THIS INFORMATION?
THE RICHNESS IS JUST SOMETHING ELSE. IT'S NATURAL, SOFT, NOT TOO BOLD, YET STILL SO FULL-BODIED.
FROM NOW ON, WHENEVER I BUY SOMETHING, I GOTTA ASK TATSU-SAN FOR ADVICE.
MAN, I AM STUFFED. I CAN'T BELIEVE WE GOT TREATED LIKE THIS.
LET'S FINISH OFF OUR SWEETENED TASTE BUDS WITH A SIP OF CALVADOS AND CALL IT A NIGHT.
IT'S DISTILLED FROM APPLE WINE, YOU KNOW.
DID YOU ENJOY YOURSELF?
I MEAN, COME ON, WE JUST ATE ALL OF THIS FOR FREE. IT DOESN'T GET ANY BETTER THAN THIS, DOES IT?
THANK YOU VERY MUCH.
OH, DAIHARA-SAN, I HAVE TO HAND IT TO YOU. I NEVER THOUGHT EVEN KECHI-HIRA WOULD COME UP WITH THE IDEA OF TREATING SOMEONE WITH DEPARTMENT STORE SAMPLES. YOU GUYS GOT ME BEAT IN THE ART OF STINGINESS.

THIS IS THE EPITOME OF DELICIOUSNESS!

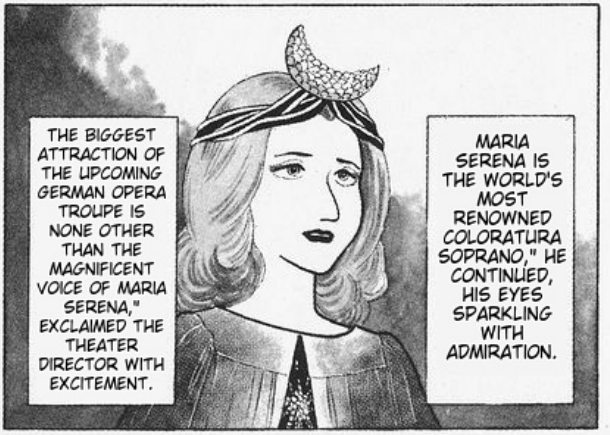
HUH?
HEY... THIS AMOUNT OF MONEY...
TATSU-SAN IS SO INTERESTING, ISN'T HE? HE DOESN'T EVEN CARE THAT HE'S TALKING TO THE PRESIDENT OF A BIG COMPANY. HE'S TRULY A FREE-SPIRITED PERSON.
I NEVER THOUGHT HE WAS JUST A CHEAPSKATE... HE'S A MAN WHO KNOWS HOW TO USE HIS MONEY WISELY.
THAT STINGY GUY ACTUALLY DONATED ONE HUNDRED MILLION YEN!!
WOW, ONE HUNDRED MILLION YEN!!
名産店

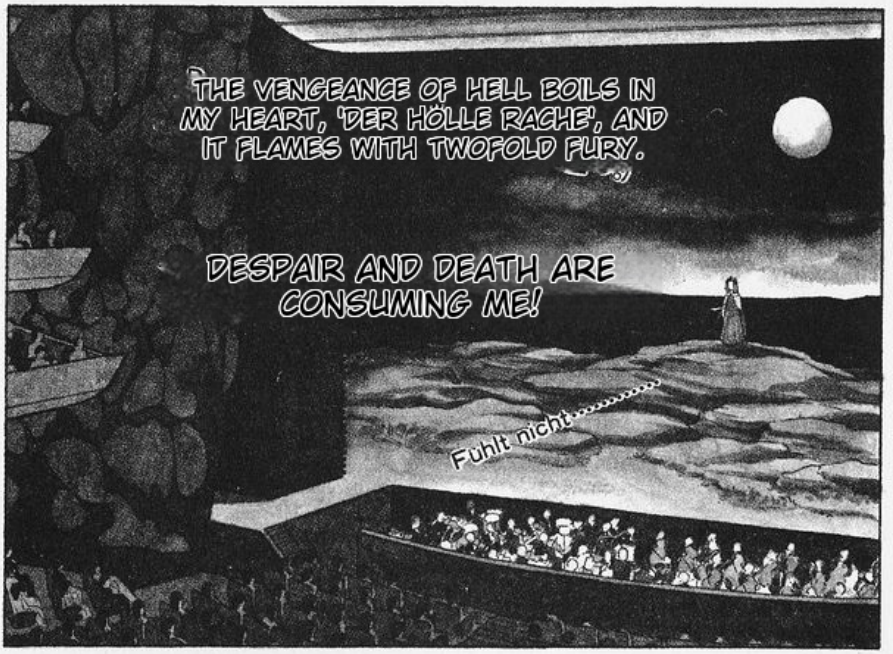

競馬新

WOW! THIS IS GOING TO BE EPIC!
AS PART OF THE EAST-WEST NEWSPAPER'S CENTENNIAL CELEBRATION, THEY'VE BROUGHT IN A GERMAN OPERA TROUPE FOR A SPECIAL PERFORMANCE IN JAPAN. TODAY MARKS THE OPENING NIGHT, AND THEY'RE KICKING THINGS OFF WITH MOZART'S 'THE MAGIC FLUTE.'

第7話
美声の源

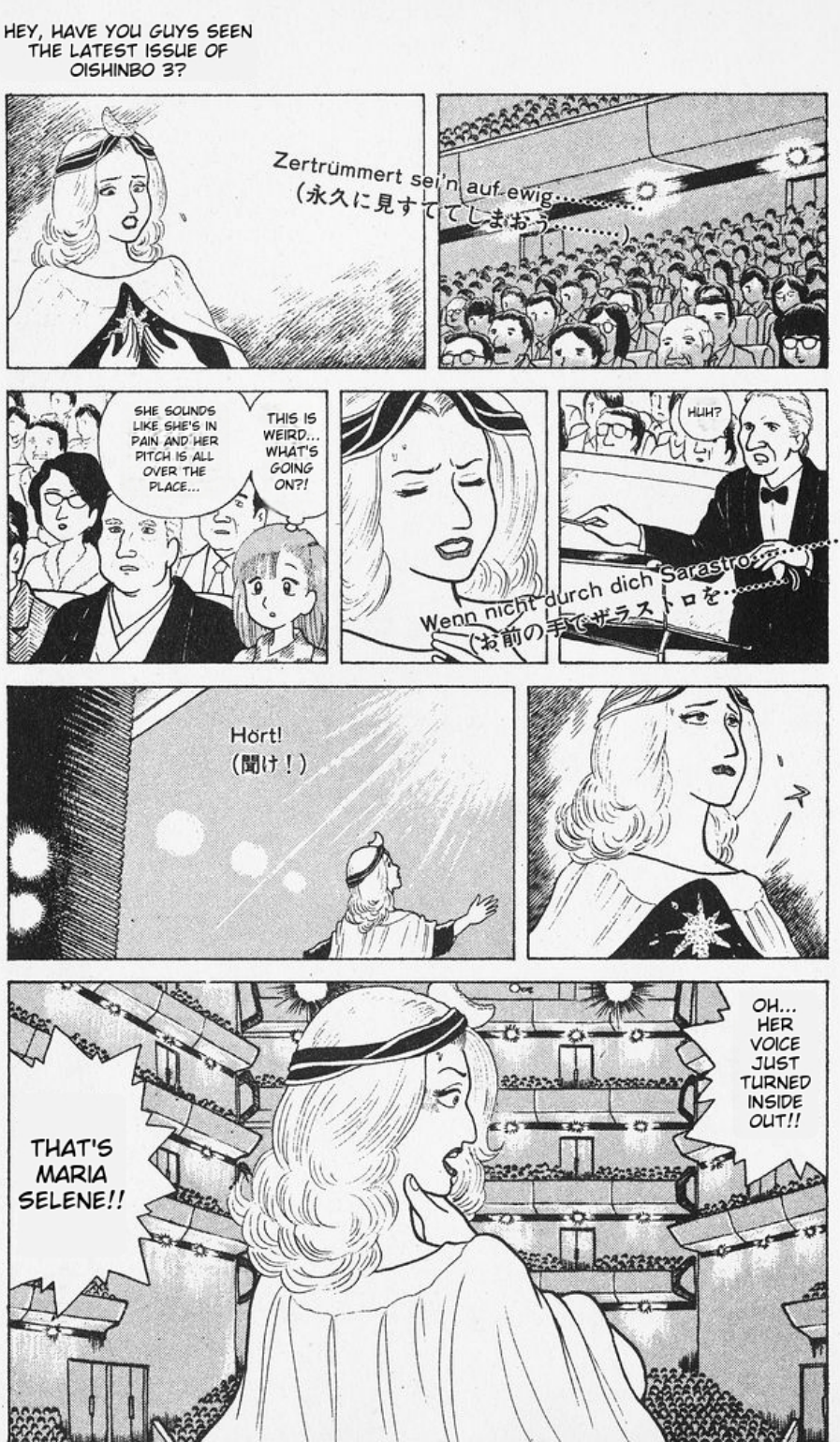
HER RANGE OF 155 NOTES IS SIMPLY UNMATCHED,

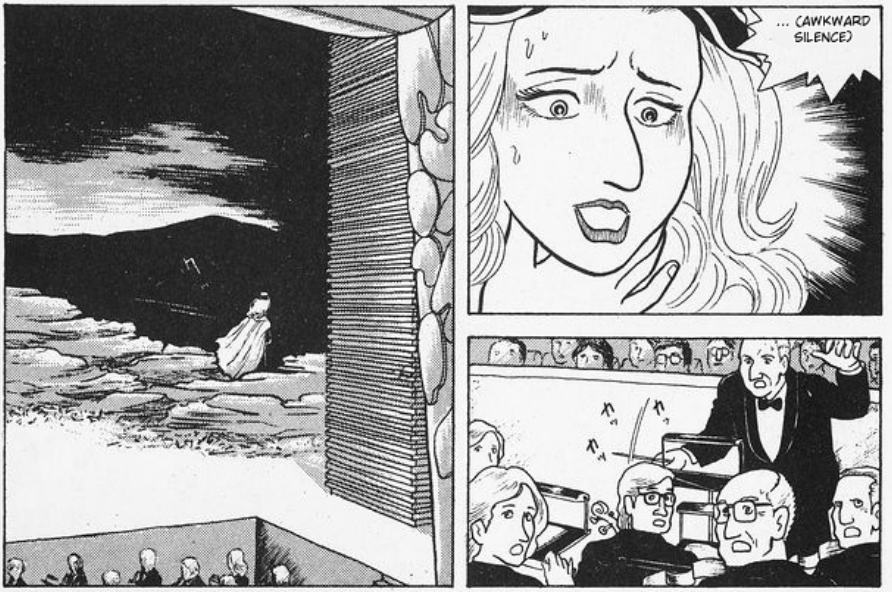

THE BIGGEST ATTRACTION OF THE UPCOMING GERMAN OPERA TROUPE IS NONE OTHER THAN THE MAGNIFICENT VOICE OF MARIA SERENA," EXCLAIMED THE THEATER DIRECTOR WITH EXCITEMENT.
MARIA SERENA IS THE WORLD'S MOST RENOWNED COLORATURA SOPRANO," HE CONTINUED, HIS EYES SPARKLING WITH ADMIRATION.


THE VENGEANCE OF HELL BOILS IN MY HEART, 'DER HÖLLE RACHE', AND IT FLAMES WITH TWOFOLD FURY.
DESPAIR AND DEATH ARE CONSUMING ME!
Fuhlt nicht.....

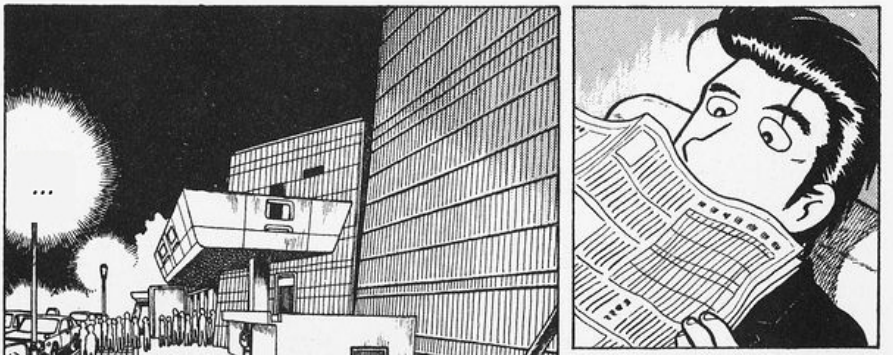
So bist du meine Tochter
nimmermehr.
SO YOU'RE MY DAUGHTER
NEVERMORE!

IT'S AS LIGHT AS PICCOLO'S AND RESONATES LIKE A CORNET... IT'S TRULY NOT HUMAN SKILL...
WHAT A MAGNIFICENT VOICE!

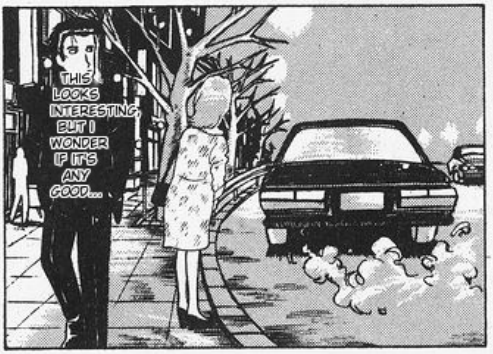

HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
Zertrümmert sei'n auf ewig……
(永久に見すててしまおう……)
SHE SOUNDS LIKE SHE'S IN PAIN AND HER PITCH IS ALL OVER THE PLACE...
THIS IS WEIRD... WHAT'S GOING ON?!
Wenn nicht durch dich Sarastro……
(お前の手でザラストロを……
HUH?
Hört!
(聞け!)
THAT'S MARIA SELENE!!
OH... HER VOICE JUST TURNED INSIDE OUT!!

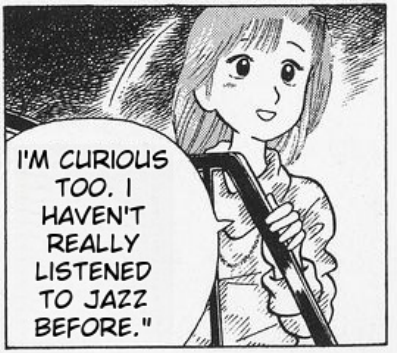

... (AWKWARD SILENCE)

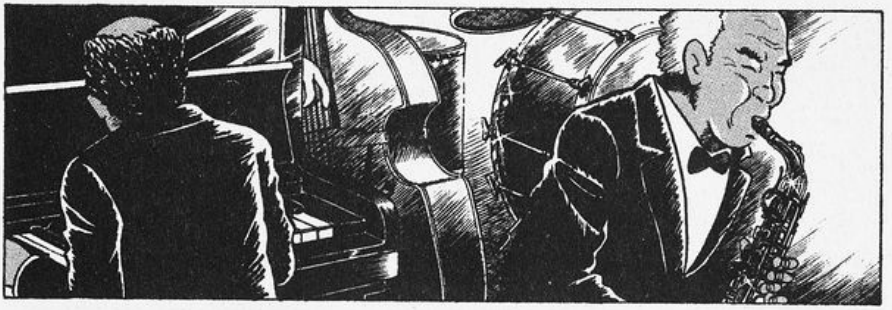
HUH?
MARIA SERENE, KNOWN FOR HER FLAWLESS PERFORMANCES, MESSED UP HER SINGING? UNBELIEVABLE!
AND TO TOP IT OFF, SHE EVEN ABANDONED THE STAGE IN THE MIDDLE OF THE PERFORMANCE... OUTRAGEOUS!

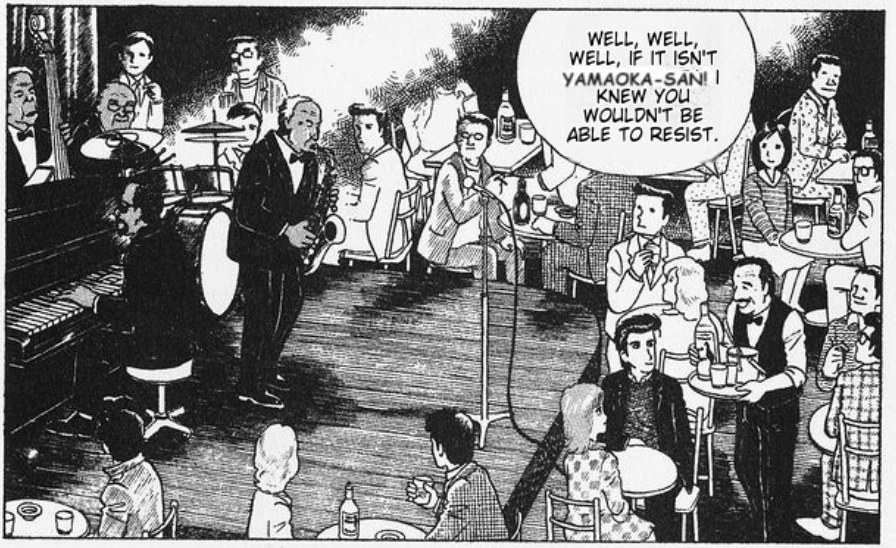

...

HEY, THIS IS A GOOD ONE, OISHINBO 3."








WELL, WELL, WELL, IF IT ISN'T YAMAOKA-SAN! I KNEW YOU WOULDN'T BE ABLE TO RESIST.

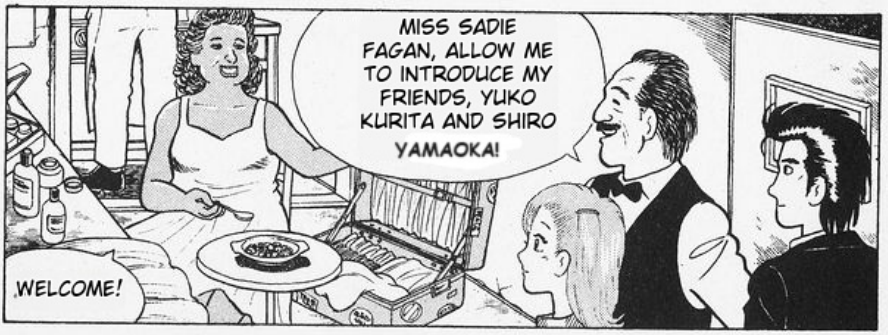
LADIES AND GENTLEMEN, SORRY TO KEEP YOU WAITING! PLEASE WELCOME THE ONE AND ONLY SADIE FAGAN!

WHY DON'T YOU COME TO THE DRESSING ROOM LATER? I'LL INTRODUCE YOU TO MS. FAGAN. SHE'S A REAL CHARACTER, YOU'LL LOVE HER!
AH...

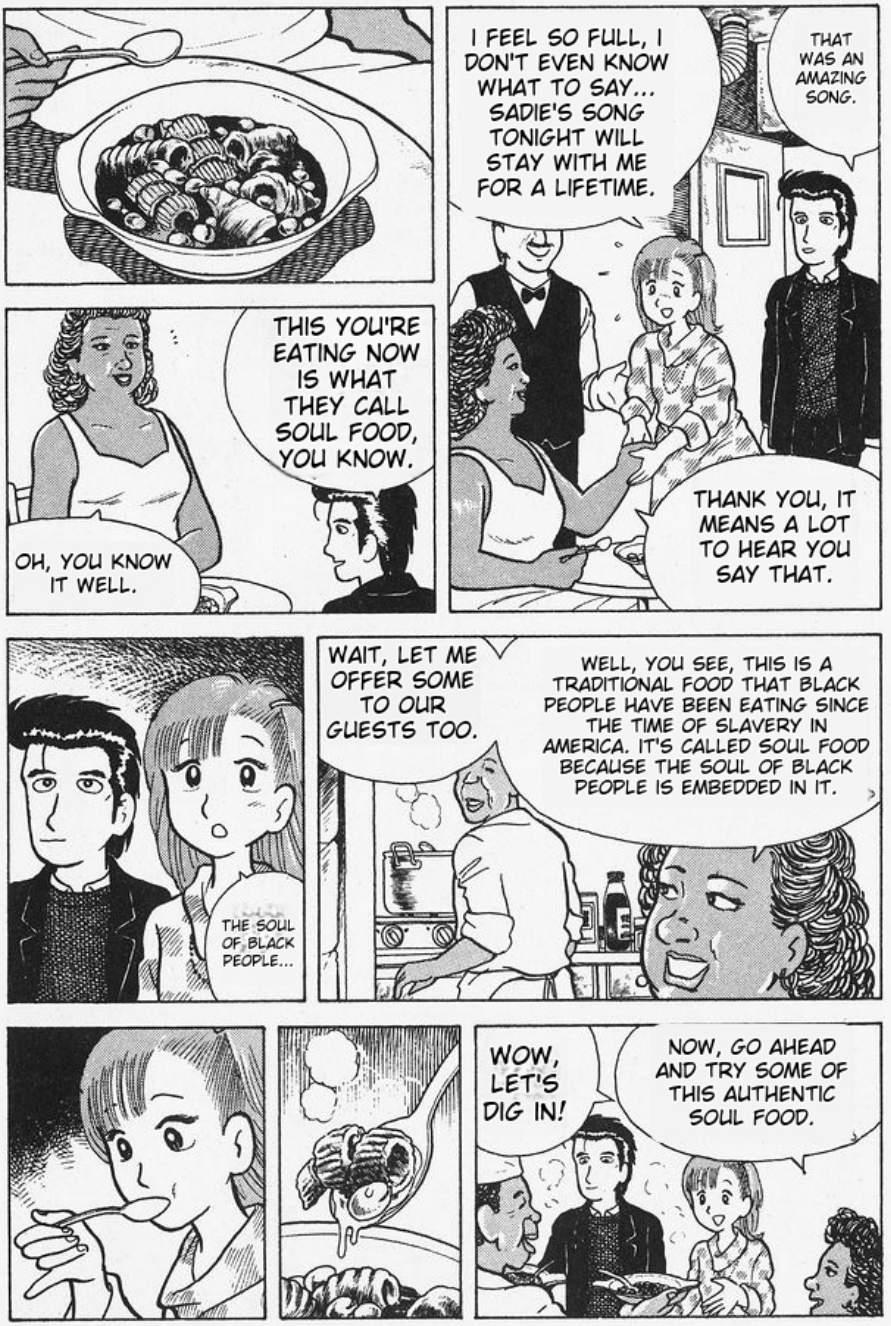
HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
IT'S CALLED 'STRANGE FRUIT.'
SOUTHERN TREES BEAR A STRANGE FRUIT, BLOOD ON THE LEAVES AND BLOOD AT THE ROOT, THE SCENT OF MAGNOLIAS, SWEET AND FRESH, THEN THE SUDDEN SMELL OF BURNING FLESH.
SHE'S TALKING ABOUT THE LYNCHING OF A BLACK PERSON BY WHITE PEOPLE, WHO THEN HUNG THEIR DEAD BODY ON A TREE...
OH, WHAT SONG IS THAT?
Black body swinging in the Southern breeze,
(黒い体が、南部の風の中でゆれている、)
Strange fruit hanging from the poplar trees.
(ポプラの木から、ぶら下がった奇妙な果実よ。)

The bulging eyes and the twisted mouth,
(ふくれあがった眼、ねじ曲がった口、)
Scent of magnolia sweet and fresh,
(木蓮の甘い新鮮な香りの中に、)
THE HEART-WRENCHING SORROW OF BLACK PEOPLE WHO HAVE BEEN OPPRESSED BY WHITE PEOPLE STRIKES A CHORD THAT REVERBERATES THROUGH THE SOUL.
and the sudden smell of burning flesh!
(突然、肉の焼えるにおい。)
LOOK AT THIS LUSCIOUS FRUIT, RIPE AND READY TO EAT, BUT ALAS, IT HAS BECOME A TEMPTING TARGET FOR THE MISCHIEVOUS CROW. AND YET, EVEN IF THIS FRUIT WERE TO FALL FROM THE TREE, IT WOULD NOT BE BY CHANCE, BUT RATHER A NATURAL PART OF THE CYCLE OF LIFE. HERE STANDS THE TREE, PROUD AND TALL, OFFERING BOUNTY TO ALL WHO WOULD PARTAKE. BEHOLD, BEAUTY OF NATURE'S BOUNTY!
THE STRANGE AND BITTER FRUIT.

PLEASE COME IN!
COUNT BASIE

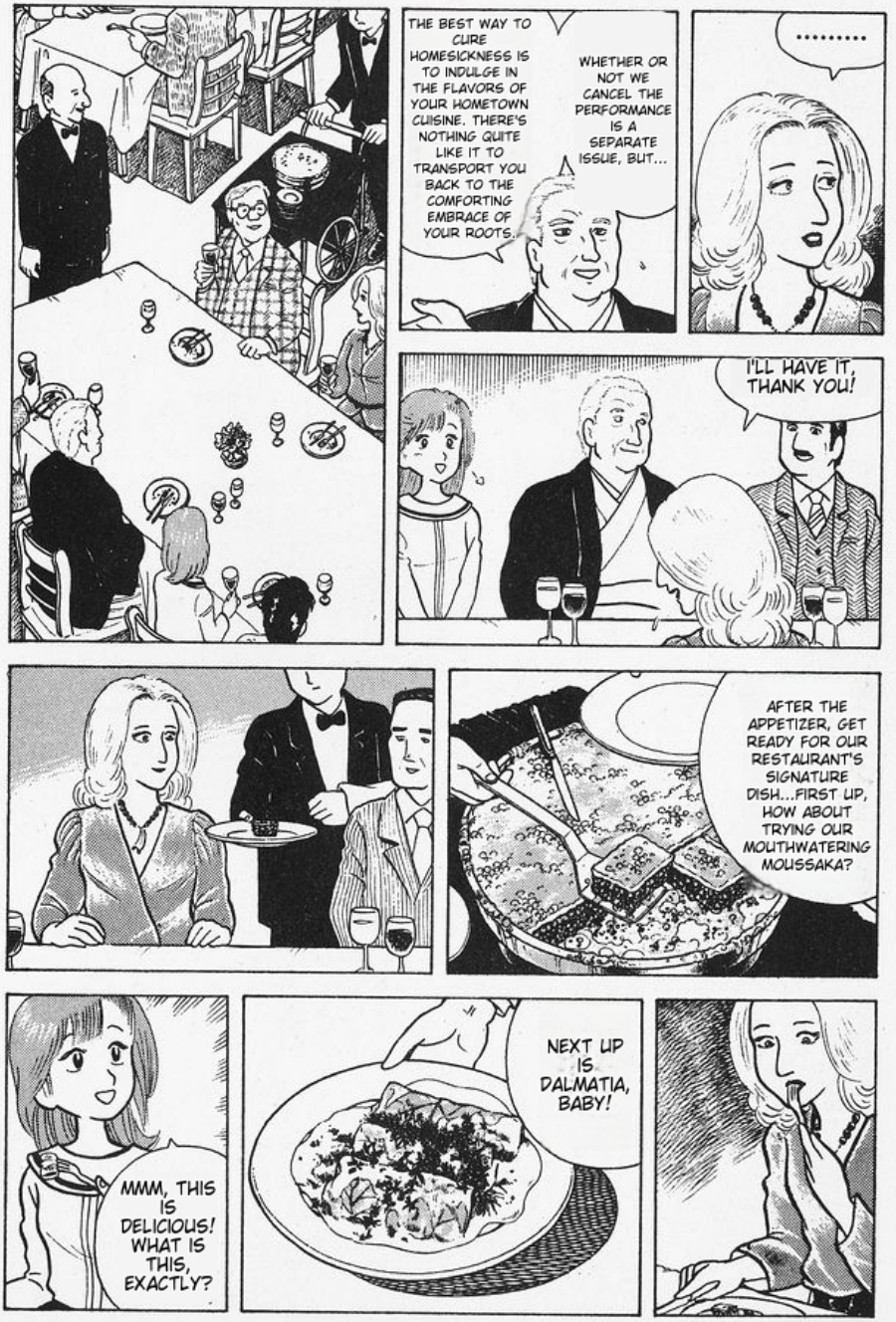

MISS SADIE FAGAN, ALLOW ME TO INTRODUCE MY FRIENDS, YUKO KURITA AND SHIRO YAMAOKA!
WELCOME!

HEY, THIS IS A GOOD ONE, OISHINBO 3."

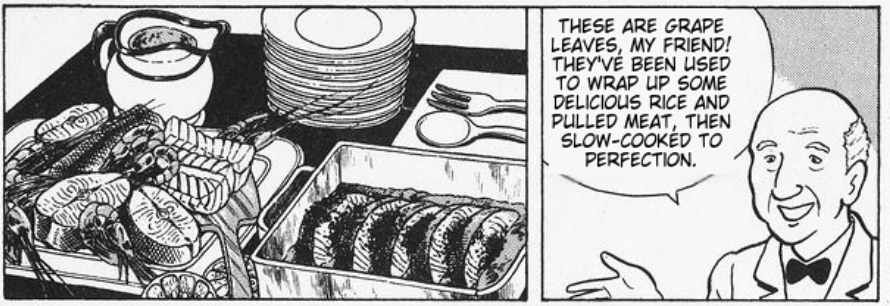


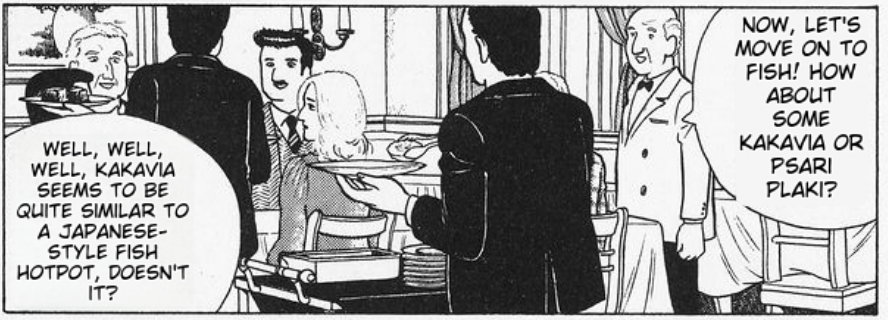
IT'S A STEW MADE OF PORK OFFAL AND BEANS. BACK WHEN BLACK PEOPLE WERE SLAVES, PORK OFFAL AND BEANS WERE THE BEST DELICACY THEY COULD AFFORD TO HAVE.
THIS IS AMAZING.
IT'S SO DELICIOUS, AND INCREDIBLY RICH.
SOUL FOOD LIKE THIS IS THE ESSENCE OF OUR BLACK CULTURE.
BUT YOU KNOW WHAT? BOTH THE MEAT AND BEANS ARE PACKED WITH NUTRIENTS, WHICH IS HOW OUR ANCESTORS SURVIVED THROUGH TOUGH LABOR AND MANAGED TO SURVIVE.
MMM, THIS IS THE TASTE OF JAZZ... I FEEL LIKE I'M STARTING TO UNDERSTAND JAZZ ON A DEEPER LEVEL...
THE ROOT OF JAZZ IS THE SOUL OF BLACK PEOPLE. I'VE BEEN PERFORMING ALL OVER THE WORLD, BUT AS LONG AS I HAVE THIS SOUL FOOD, I'LL NEVER LOSE SIGHT OF JAZZ'S ESSENCE.

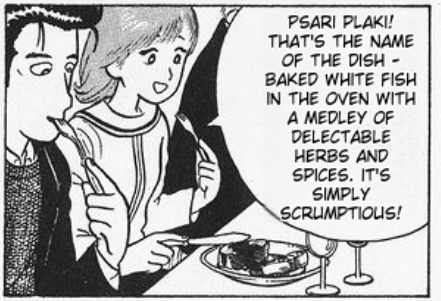
HEY, THIS IS A GOOD ONE, OISHINBO 3."


THE BEST WAY TO CURE HOMESICKNESS IS TO INDULGE IN THE FLAVORS OF YOUR HOMETOWN CUISINE. THERE'S NOTHING QUITE LIKE IT TO TRANSPORT YOU BACK TO THE COMFORTING EMBRACE OF YOUR ROOTS.
WHETHER OR NOT WE CANCEL THE PERFORMANCE IS A SEPARATE ISSUE, BUT...
.....
I'LL HAVE IT, THANK YOU!
AFTER THE APPETIZER, GET READY FOR OUR RESTAURANT'S SIGNATURE DISH...FIRST UP, HOW ABOUT TRYING OUR MOUTHWATERING MOUSSAKA?
MMM, THIS IS DELICIOUS! WHAT IS THIS, EXACTLY?
NEXT UP IS DALMATIA, BABY!

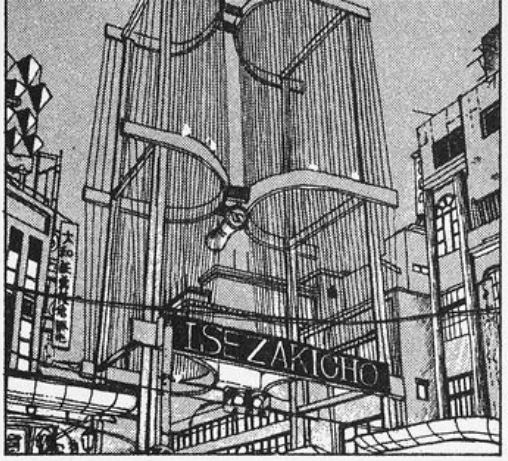
HEY, IT'S OISHINBO 3!







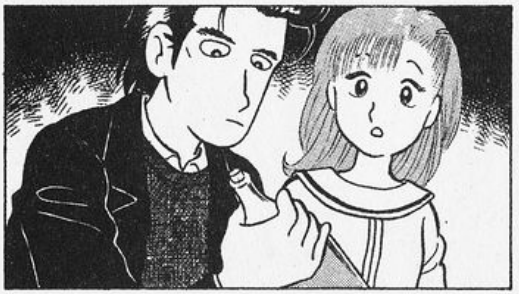
OUR RESTAURANT IS PRAISED EVEN BY THE UPPER CLASS WHO COME FROM ATHENS TO JAPAN. IT'S ON PAR WITH THE BEST RESTAURANTS IN ATHENS!
WHAT DID YOU SAY!
WAIT A MINUTE, WHAT ARE YOU SAYING?!
IT CAN'T BE HELPED IF IT DOESN'T SUIT YOUR TASTE.
WELL, I'M AFRAID WE HAVE TO CANCEL TOMORROW'S PERFORMANCE AFTER ALL.
MARIA NEEDS HER SOUL FOOD...
WE'VE GOT A PROBLEM WITH TOMORROW'S PERFORMANCE.
WHY DIDN'T YOU LIKE THIS DISH?

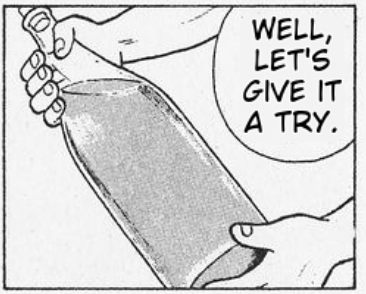

ISEZAKICHO

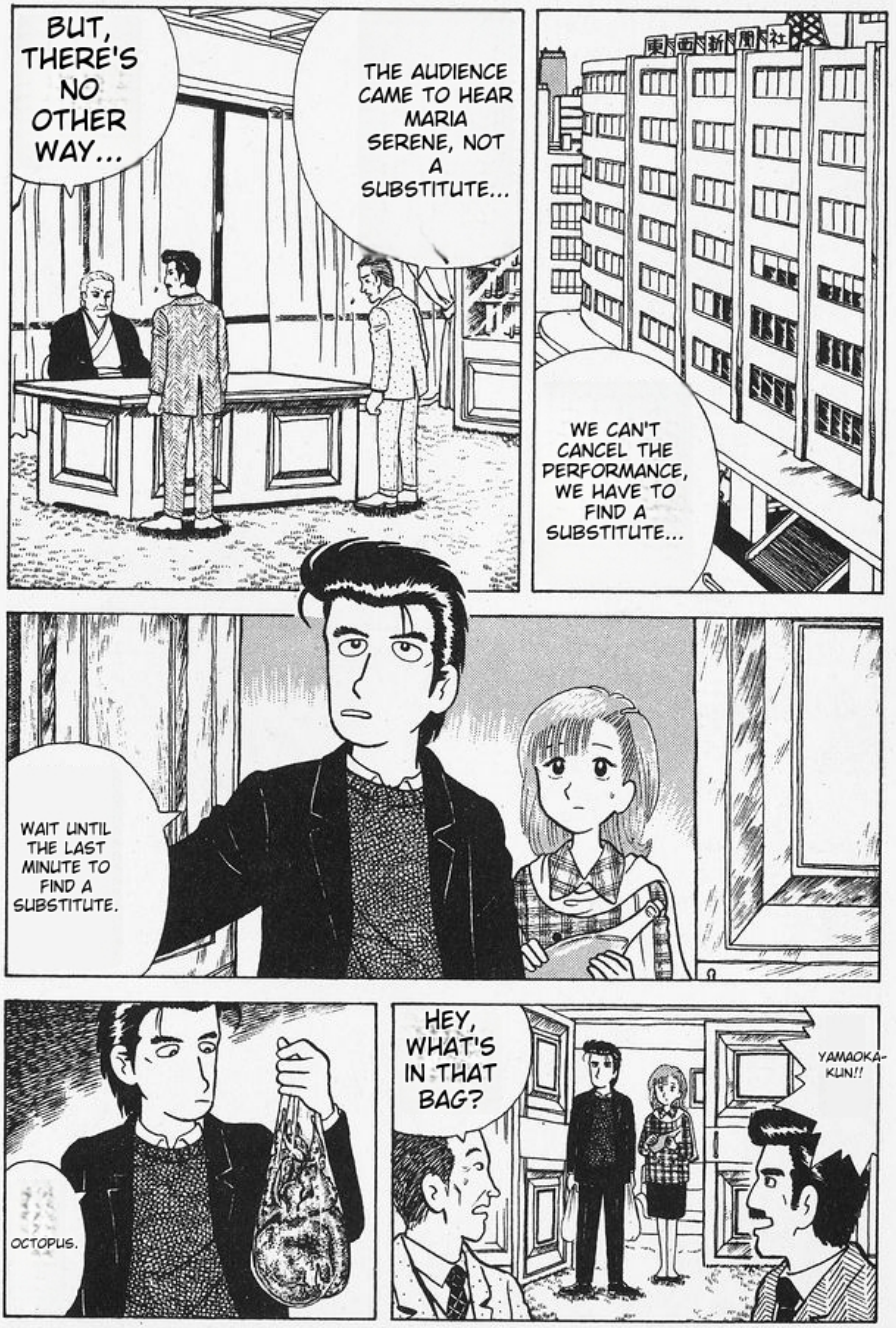
SOUL FOOD!!
WHAT IS THAT...?

Ηρακλῆς

I'M ALSO FROM MYKONOS, JUST LIKE MISS MARIA SERENA...

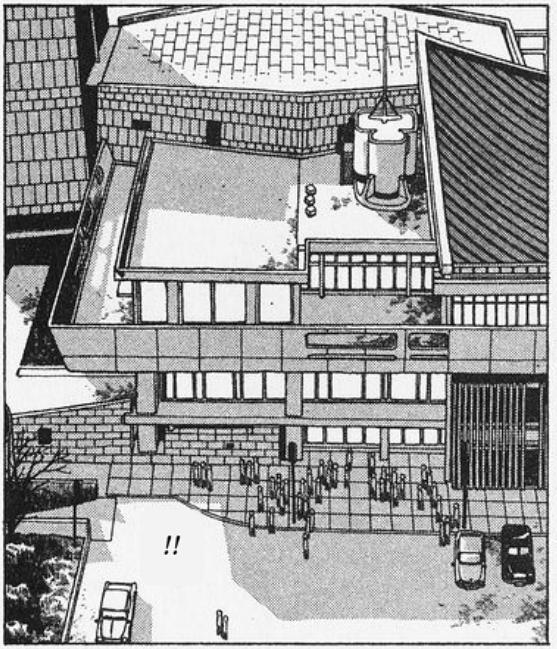



WELL, LET'S GIVE IT A TRY.


BUT, THERE'S NO OTHER WAY...
THE AUDIENCE CAME TO HEAR MARIA SERENE, NOT A SUBSTITUTE...
東西新聞社
WE CAN'T CANCEL THE PERFORMANCE, WE HAVE TO FIND A SUBSTITUTE...
WAIT UNTIL THE LAST MINUTE TO FIND A SUBSTITUTE.
OCTOPUS.
HEY, WHAT'S IN THAT BAG?
YAMAOKA-KUN!!

HEY, THIS IS A GOOD ONE, OISHINBO 3."

THAT IS TO SAY...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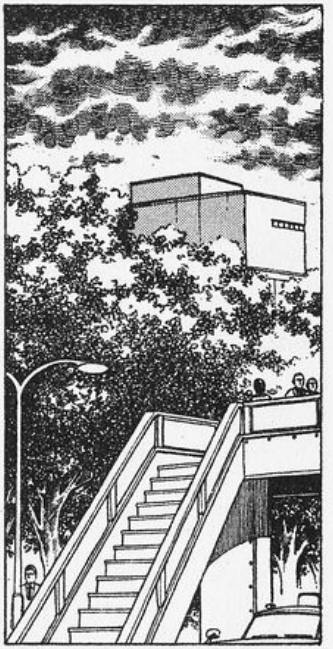
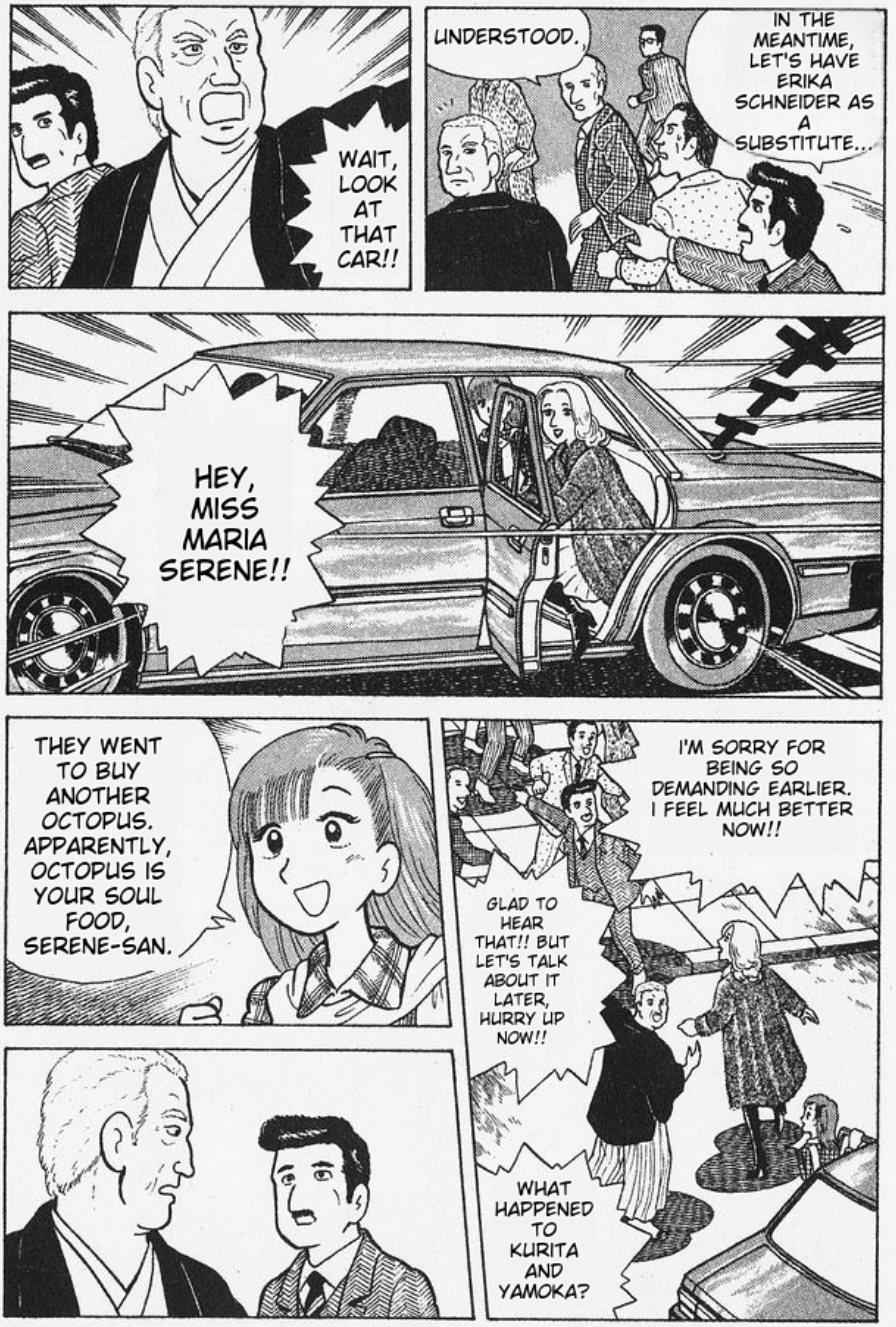
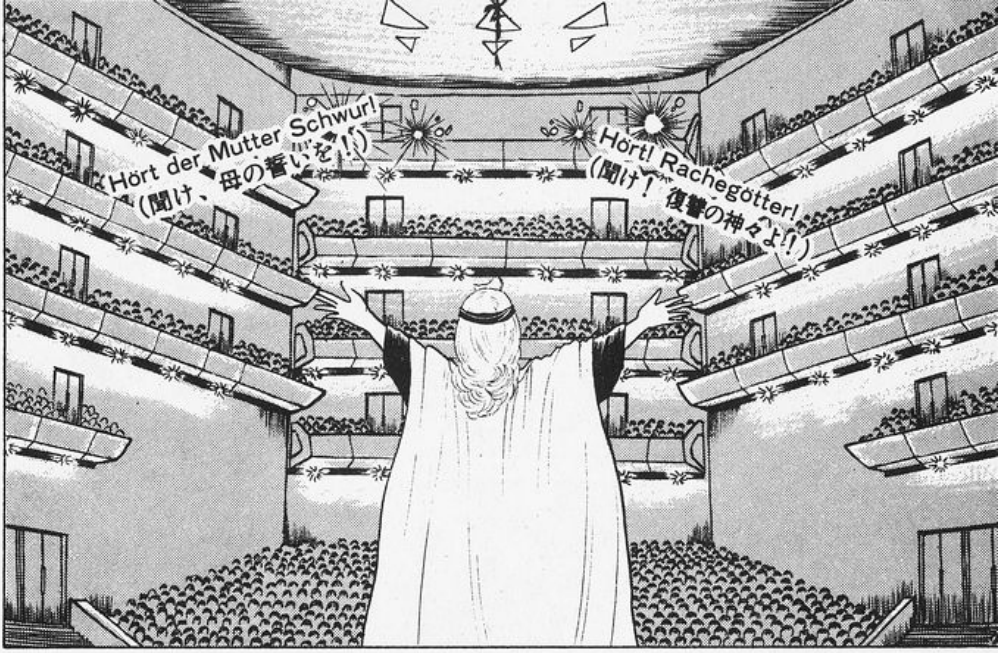


DID YAMAOKA FAIL TO DELIVER?

IT'S HOPELESS. LET'S HAVE SOMEONE FILL IN."
THE PERFORMANCE IS ALREADY 40 MINUTES PAST THE SCHEDULED START TIME."

HEY, THIS IS A GOOD ONE, OISHINBO 3."




Hört der Mutter Schwur!
(聞け、母の誓いを!)
Hört! Rachegötter!
(聞け! 復讐の神々よ!)

オオオオオオ

HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
ESPECIALLY MARIA. BEING FROM A FISHING VILLAGE, OCTOPUS WAS THE MOST FAMILIAR FOOD TO HER.
GREEKS ARE ONE OF THE FEW NATIONS IN THE WESTERN WORLD, ALONGSIDE ITALIANS, WHO EAT OCTOPUS.
BUT JUST LIKE OCTOPUS, OLIVE OIL IS HER SOUL FOOD.
WHAT'S THAT?
I NEVER WOULD HAVE THOUGHT OF OCTOPUS.

HMM, THIS IS PRETTY TOUGH.
THIS IS THE REFINED OIL, GIVE IT A WHIFF AND SEE FOR YOURSELF.
YOU REMEMBER THAT RESTAURANT WE WENT TO THE OTHER DAY, THEY USED PLENTY OF OLIVE OIL THERE, DIDN'T THEY?
WHEN GREEKS RECEIVE BAPTISM, THEY ARE LITERALLY SHOWERED IN OLIVE OIL. THE PUNGENT AROMA OF THIS BELOVED FRUIT IS THE CORNERSTONE OF GREEK TASTE AND STYLE.
IN GREEK HOUSEHOLDS, THEY USE HOMEMADE, UNREFINED OIL LIKE THIS. YOU CAN SMELL THE PUNGENT AROMA OF OLIVES. IT'S THE REAL DEAL!
NO WAY, THIS SMELL IS INSANE!
WOW, YOU CAN EVEN USE IT ON FISH?!
YES, THE FISH IS COOKED TO PERFECTION!
SELENÉ COOKED FIVE FISH AND ONE OCTOPUS JUST LIKE THIS, AND FINALLY REGAINED HER ENERGY TO SING WITH GUSTO! CAN YOU BELIEVE IT?
OUR TASTE BUDS MAY NOT BE ACCUSTOMED TO IT, BUT THIS IS THE SOUL FOOD OF PEOPLE HAILING FROM GREEK FISHING VILLAGES.

HEY, THIS IS A GOOD ONE, OISHINBO 3."

第8話
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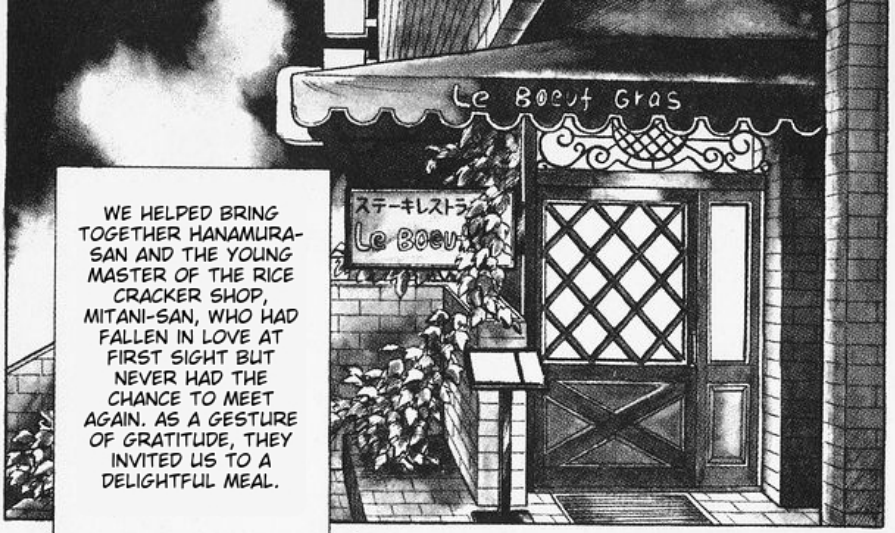

WE HELPED BRING TOGETHER HANAMURA-SAN AND THE YOUNG MASTER OF THE RICE CRACKER SHOP, MITANI-SAN, WHO HAD FALLEN IN LOVE AT FIRST SIGHT BUT NEVER HAD THE CHANCE TO MEET AGAIN. AS A GESTURE OF GRATITUDE, THEY INVITED US TO A DELIGHTFUL MEAL.

THIS RESTAURANT IS RENOWNED FOR ITS MAGNIFICENT AND INVENTIVE APPETIZERS, AS WELL AS THE MOST DELICIOUS BEEFSTEAK IN JAPAN, SOURCED FROM THE FAMOUS DAINAN RANCH.

THIS RESTAURANT DOESN'T FEEL LIKE A STEAKHOUSE, IT'S MORE LIKE A FANCY FRENCH CUISINE JOINT.
THAT'S WHY IT'S A HIT WITH YOUNG GIRLS.
I WAS HESITANT ABOUT TRYING RABBIT MEAT JELLY, BUT IT'S ACTUALLY DELICIOUS!
THERE REALLY ARE A LOT OF YOUNG FEMALE CUSTOMERS HERE, HUH?
A SOPHISTICATED APPETIZER LIKE THIS WOULD DEFINITELY MAKE ANY GIRL HAPPY.
USUALLY, STEAK RESTAURANTS JUST SERVE A BIG OL' SLAB OF MEAT, RIGHT?

THIS IS THE WORLD OF OISHINBO 3.

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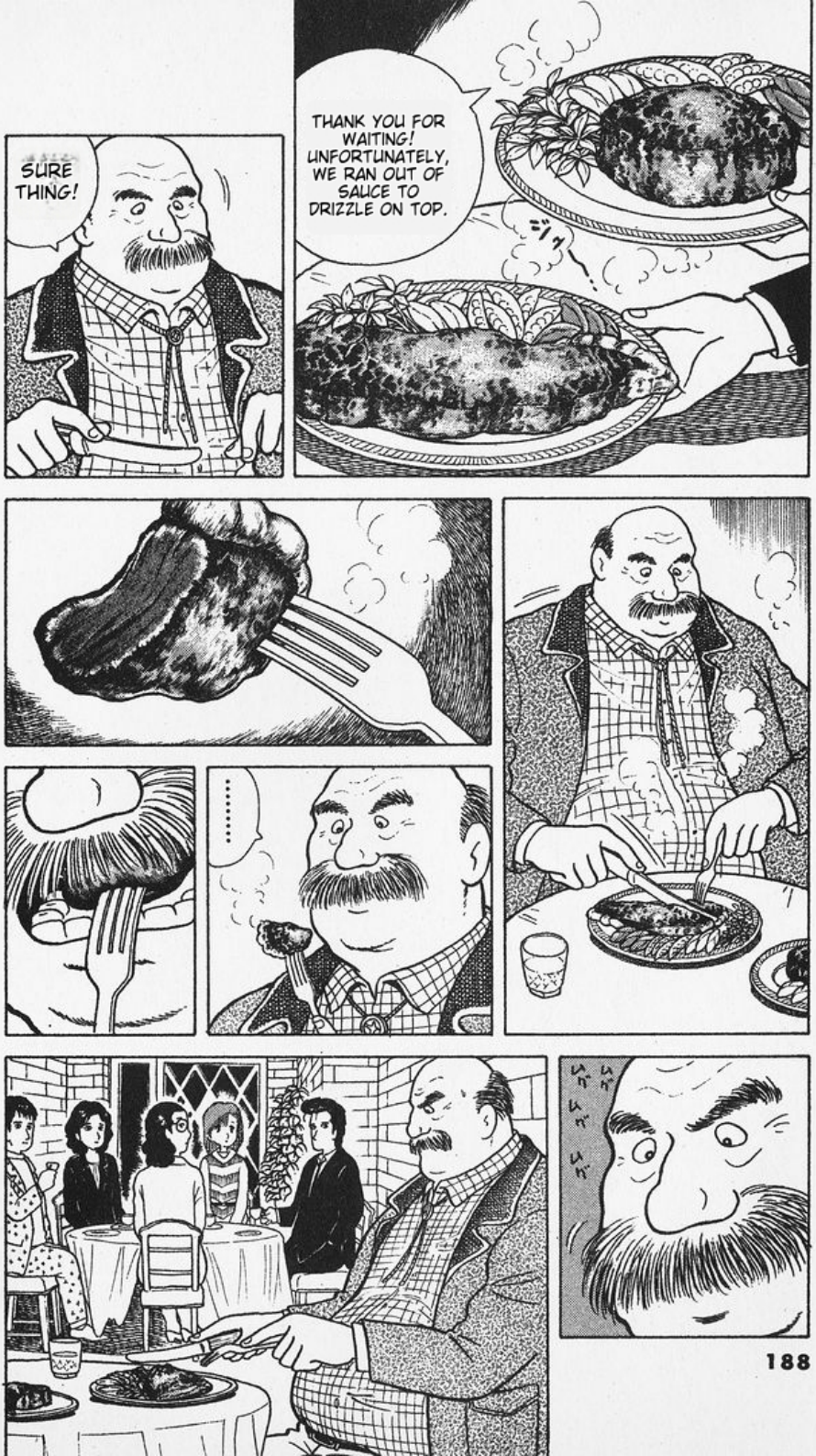
HEY, THIS IS A GOOD ONE, OISHINBO 3."

YAMAOKA, I HAVE NO COMPLAINTS ABOUT THE FOOD TODAY, IT'S JUST FANTASTIC!
THAT'S RIGHT, DON'T GO PICKING A FIGHT WITH THE RESTAURANT STAFF AND RUIN THE MOOD FOR HANAMURA-SAN AND MITANI-SAN.
THE STEAK WAS COOKED RARE AS ORDERED, BUT THERE'S SOMETHING EXTRA SPECIAL ABOUT IT...
HUH?
WELL, IT'S NO SURPRISE, IT HAS A REPUTATION TO UPHOLD.
THIS IS SO DELICIOUS! SO THIS IS WHAT THE BEEF FROM THE DAINAN RANCH TASTES LIKE.

HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
IT LOOKS LIKE BOTH YAMAOKA-SAN AND MITANI-SAN AREN'T SATISFIED."
TRULY AMAZING, I MUST SAY.
OF COURSE, THERE'S NOTHING TO COMPLAIN ABOUT."
WHAT DO YOU THINK, DID IT MEET YOUR EXPECTATIONS?"
THANK YOU VERY MUCH."
GIVE ME A RARE PIECE OF 300G SIRLOIN AND FILLET EACH, AND DON'T FORGET TO DRIZZLE THE SAUCE!"

WHAT, YOU'RE GONNA EAT TWO OF THEM!?
WELL, THAT'S QUITE THE BOOMING VOICE...
HEY, SPRINKLE THE SALT LIGHTLY, WILL YA?"
ARE YOU NOT GOING TO PUT ANY SAUCE ON IT?"
I DON'T NEED ANY EXTRA FUSS, SO SPARE ME THE SWEET SAUCE, PLEASE!
STEAK IS A MATCH MADE IN HEAVEN WITH THIS, BUT...
LADIES AND GENTLEMEN, OUR SAUCE IS A THING OF BEAUTY. WE TAKE THE RICH, SUCCULENT JUICES OF OUR FINEST CUTS AND INFUSE THEM WITH THE EARTHY, AROMATIC FLAVOR OF TRUFFLES. BUT THAT'S NOT ALL, WE THEN GIVE IT THE ROYAL TREATMENT BY FINISHING IT OFF WITH A SPLASH OF MADIERA WINE. TRUST US, THIS SAUCE IS OUR PRIDE AND JOY.
OH, I SEE. UNDERSTOOD.
NO, NO, NO! I DON'T WANT TO EAT ANY OF THIS PRETEND-FOOD THAT LOOKS LIKE IT WAS MADE FOR A CHILD'S PLAY KITCHEN. THIS PLACE IS A STEAKHOUSE, ISN'T IT? SO BRING ME A BIG, JUICY, MOUTH-WATERING STEAK, AND BRING IT TO ME NOW.
SO, WHAT DO YOU RECOMMEND FOR AN APPETIZER?

HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
THE CHEF IS GOING TO BE FURIOUS, YOU KNOW...
WHAT A PECULIAR CUSTOMER... TURNING DOWN THE CHEF'S PRIDE AND JOY SAUCE AND APPETIZERS, DEMANDING ONLY THE MEAT...
HE'S A STRANGE ONE... GIVING OFF A WILD, UNCIVILIZED VIBE...


THANK YOU FOR WAITING! UNFORTUNATELY, WE RAN OUT OF SAUCE TO DRIZZLE ON TOP.
SURE THING!
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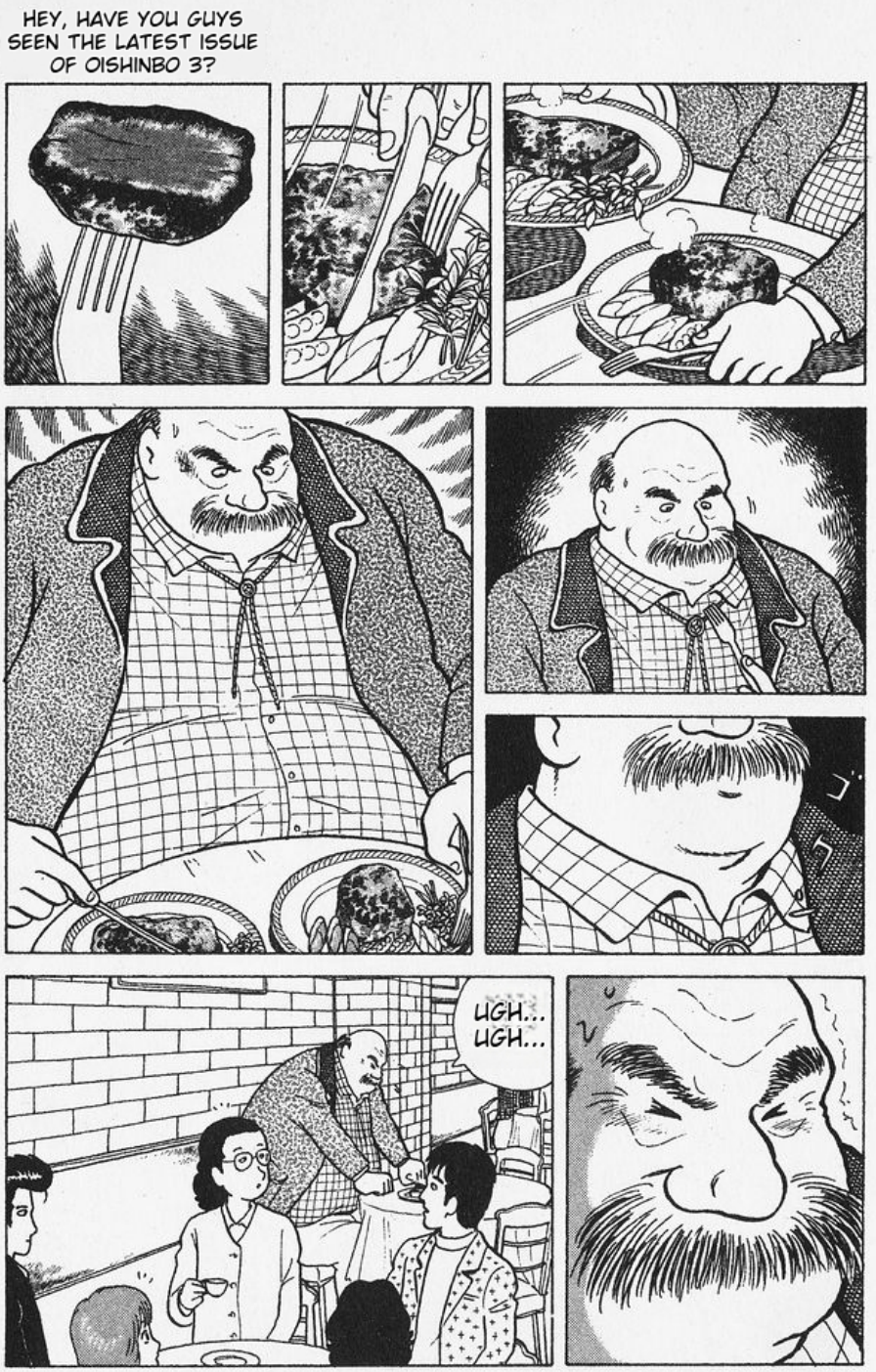
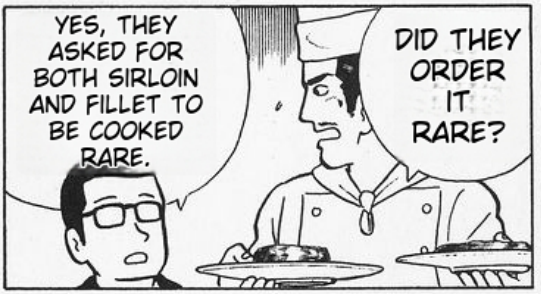
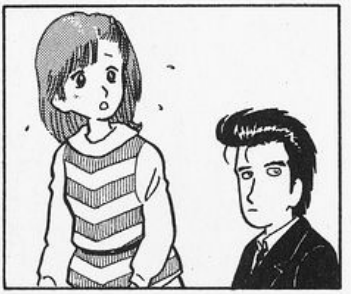

HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
UGH... UGH...

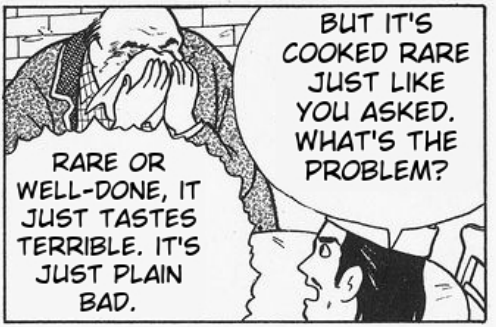
WELL!!
W-WHAT'S WRONG...!?
SIR, WHAT'S THE MATTER!?
SOB... YOU'RE THE CHEF, AREN'T YOU...
YES SIR, I AM. COULD YOU PLEASE TELL ME WHY YOU'RE CRYING? YOU'RE DISTURBING THE OTHER GUESTS!
I-I JUST CAN'T ACCEPT THIS!
THIS STEAK IS TERRIBLE, MAN. IT'S JUST TERRIBLE.

THAT'S RIGHT, IT'S BAD. EVEN SO, THIS IS JUST TOO MUCH.
WHAT DID YOU SAY? MY STEAK IS BAD!?


YES, THEY ASKED FOR BOTH SIRLOIN AND FILLET TO BE COOKED RARE.
DID THEY ORDER IT RARE?



I'M NOT TRYING TO INTERFERE WITH YOUR BUSINESS, BUT IT TASTES BAD AND I'M SAYING IT AS I SEE IT.
YOU DON'T KNOW ANYTHING ABOUT TASTE. OUR MEAT IS DIFFERENT FROM ANY OTHER STEAKHOUSE OUT THERE.


BUT IT'S COOKED RARE JUST LIKE YOU ASKED. WHAT'S THE PROBLEM?
RARE OR WELL-DONE, IT JUST TASTES TERRIBLE. IT'S JUST PLAIN BAD.

ARE YOU HERE TO CAUSE TROUBLE AND INTERFERE WITH OUR BUSINESS?
WHAT IS WRONG WITH YOU? YOU INSULTED MY COOKING BY SAYING YOU DIDN'T NEED AN APPETIZER AND TO NOT PUT SAUCE ON IT...

THIS MEAT IS HARD TO COME BY BECAUSE THE QUANTITY IS LIMITED. IT'S A PRECIOUS DELICACY. YOU DON'T KNOW WHAT YOU'RE MISSING IF YOU THINK IT'S NOT GOOD.
YOU DON'T UNDERSTAND. THE MEAT IN OUR SHOP IS FROM THE COWS OF DAINAN RANCH. IT IS CONSIDERED THE BEST-TASTING BEEF IN JAPAN.
I KNOW, I KNOW. IT'S NOTHING...
WHAT DID YOU SAY!?
HUH...
I KNOW! I'M DAINAN SHIGEYOSHI, THE OWNER OF THE DAINAN RANCH. THIS MEAT IS FROM THE COWS I RAISED!
BUT WHY WERE YOU CRYING?
OH, DEAR!
I ONLY FOUND OUT RECENTLY THAT OUR RANCH'S MEAT WAS BEING SOLD IN THIS STORE THROUGH THE MEAT SHOP 'MARUKIYU.' THE OWNER OF MARUKIYU SAID THAT THE CHEF HERE HAS EXCELLENT SKILLS AND POTENTIAL, SO HE DECIDED TO MAKE A SPECIAL ARRANGEMENT. I CAME HERE WITH HIGH EXPECTATIONS!
I LOVE STROLLING AROUND THE SHOPS THAT SELL THE MEAT FROM MY OWN RANCH. IT'S LIKE A FATHER VISITING HIS DAUGHTER'S NEW FAMILY AFTER GIVING HER AWAY IN MARRIAGE. I CAN'T HELP BUT WONDER HOW MY HARD-EARNED BEEF IS BEING TREATED AND HANDLED!

HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
I UNDERSTAND HOW HE FEELS. EVEN I WOULD BE DEVASTATED IF SOMEONE TREATED THE RICE CRACKERS THAT I CAREFULLY MADE WITH SUCH DISRESPECT...
HOWEVER, UPON TAKING A BITE OF THE STEAK THAT WAS SERVED, I WAS UTTERLY DISAPPOINTED. YOU DIDN'T JUST RUIN THE MEAT FROM THE COW THAT I PAINSTAKINGLY RAISED, YOU COMPLETELY DESTROYED IT. IT BREAKS MY HEART TO SEE THIS SORRY EXCUSE FOR MEAT BEING TREATED IN SUCH A MANNER...
I WILL HAVE MY SECRETARY HANDLE THE BILL LATER. FROM THIS DAY FORWARD, WE WILL NOT BE USING ANY MEAT FROM THE DAINAN RANCH IN THIS ESTABLISHMENT!
IF YOU CAN'T EVEN HANDLE MEAT PROPERLY AND END UP WASTING IT, THEN YOU WON'T BE GETTING ANY OF OUR MEAT!
BUT...MAY I ASK WHAT EXACTLY I DID WRONG IN HANDLING THE MEAT?
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W-WAIT A MINUTE, MR. DAINAN...!

THE APPETIZERS WERE PRETTY GOOD, BUT...
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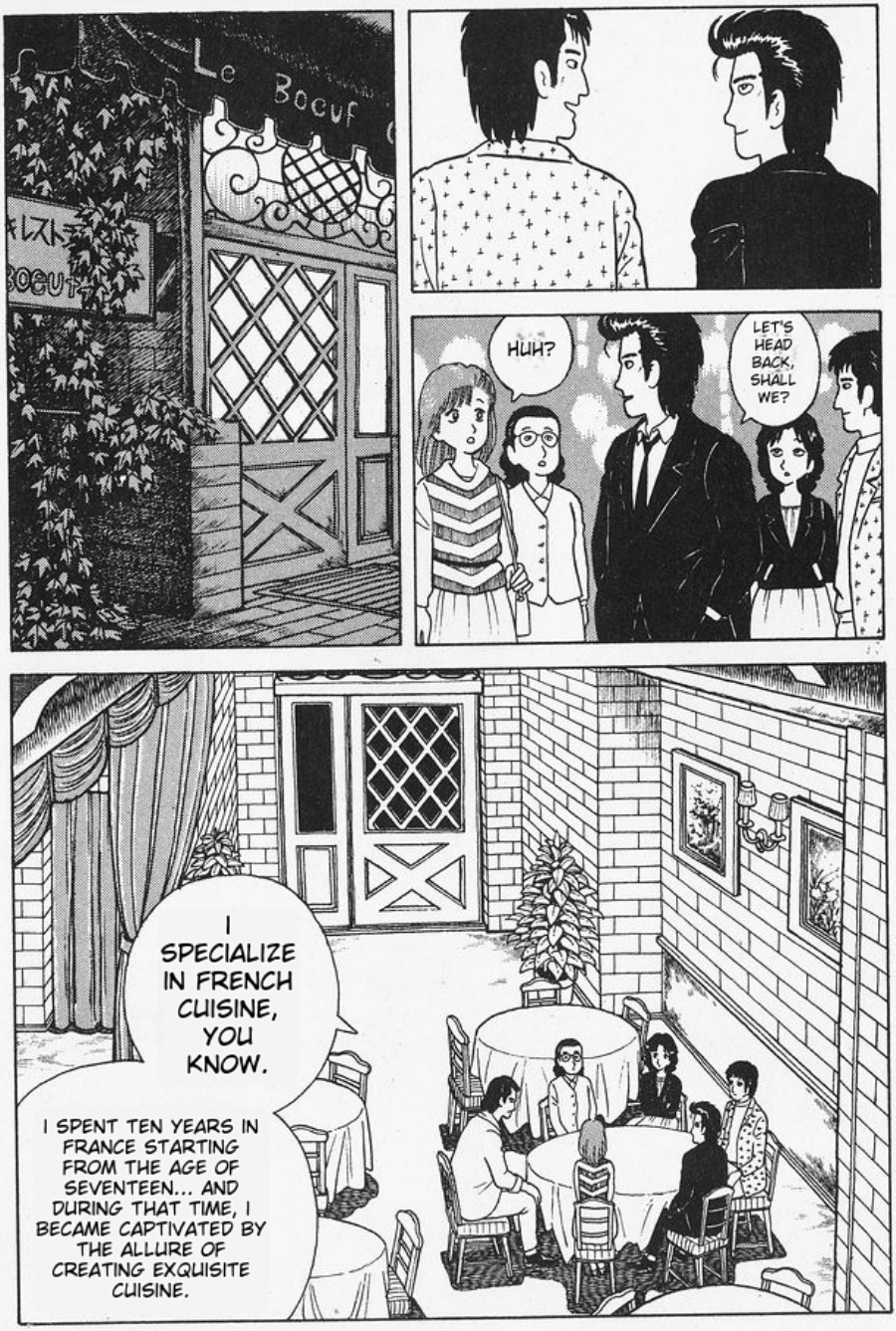
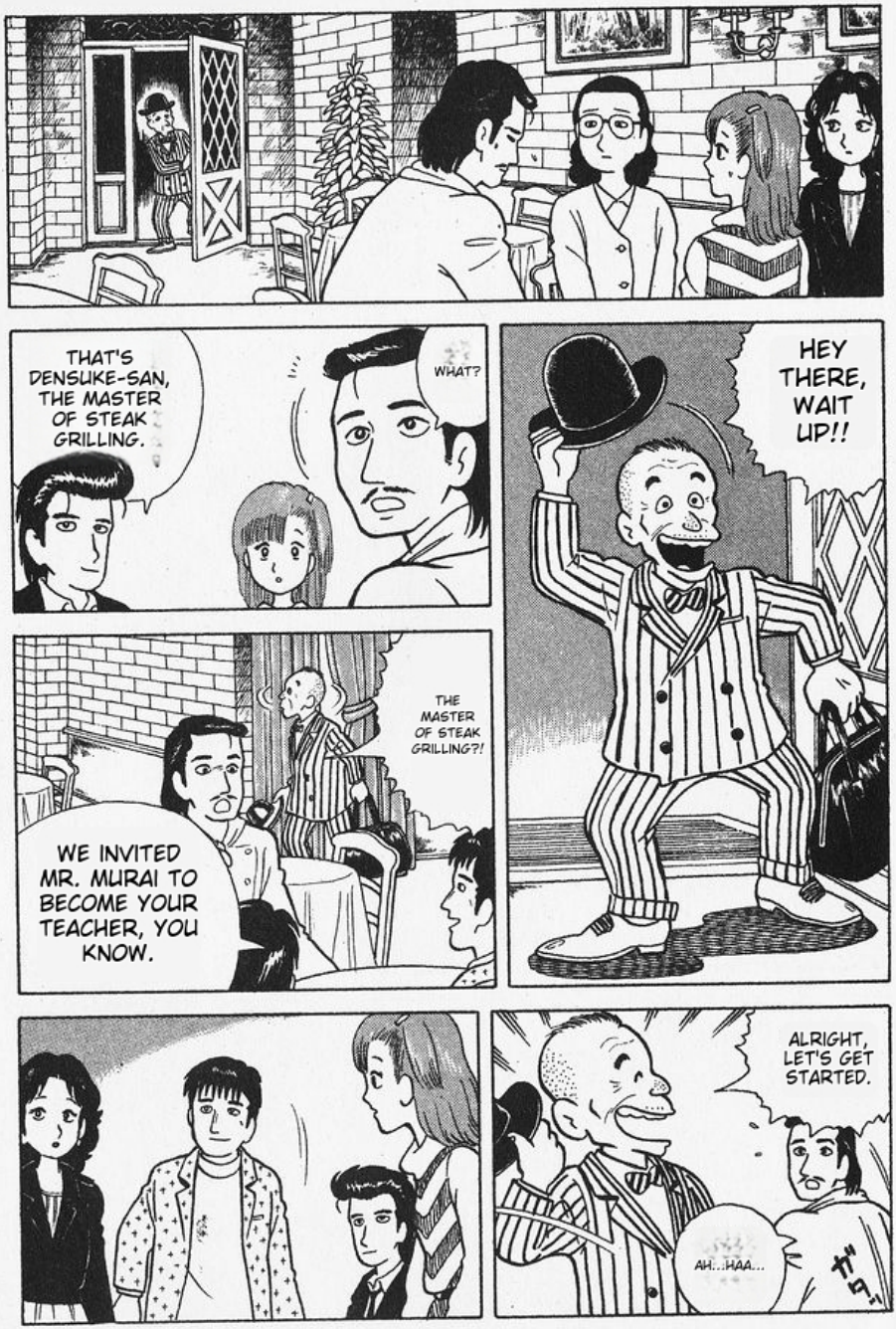
GIVEN THE QUALITY OF THAT APPETIZER, THEY SHOULD HAVE A GREAT SENSE OF TASTE, BUT SOMETHING SEEMS OFF.
I MEAN, SERIOUSLY, WHAT'S UP WITH THIS STEAK? WE'RE AT A FREAKING STEAKHOUSE, AND IT'S JUST NOT CUTTING IT.
YOU KNOW WHAT? I ACTUALLY KNOW A MASTER OF GRILLING THE MOST SUCCULENT STEAKS.
WELL, I DON'T ACTUALLY OWN A RESTAURANT MYSELF, BUT I GET CALLED IN FOR SPECIAL MISSIONS TO GRILL UP SOME MOUTHWATERING STEAKS ON LOCATION IF YOU CATCH MY DRIFT.
I CAN'T HELP BUT FEEL SORRY FOR THAT CHEF FROM EARLIER."
HMM...SO YOU'RE TALKING ABOUT OLD MAN DENSUKE, HUH?
DO YOU KNOW YAMAMOTO-SAN TOO? IMPRESSIVE, AS EXPECTED OF YOU.
OH, ARE YOU TALKING ABOUT THE LEGENDARY OLD-TIMER, DENSUKE FROM KOMI-CHO?


Le Bocuf
HUH?
LET'S HEAD BACK, SHALL WE?
I SPECIALIZE IN FRENCH CUISINE, YOU KNOW.
I SPENT TEN YEARS IN FRANCE STARTING FROM THE AGE OF SEVENTEEN... AND DURING THAT TIME, I BECAME CAPTIVATED BY THE ALLURE OF CREATING EXQUISITE CUISINE.

THAT'S RIGHT! THE JOY OF CREATING MAGNIFICENT CUISINE CAN BE FOUND IN CRAFTING THE PERFECT APPETIZER. IT'S WHERE THE MAGIC BEGINS, WHERE FLAVORS DANCE AND TEXTURES MINGLE, CREATING A SYMPHONY OF TASTE THAT WILL LEAVE YOUR GUESTS BEGGING FOR MORE.
WE FIGURED THAT WE COULD MAKE A PROFIT AS A RESTAURANT BY SERVING STEAK AND CATERING TO OUR FEMALE CUSTOMERS WITH THIS SETUP." THE JUICY, SUCCULENT TASTE OF STEAK WAS SURE TO BRING IN THE REVENUE, AND THE ELEGANT PRESENTATION OF THE DISH WAS SURE TO CAPTIVATE THE LADIES. WE CRUNCHED THE NUMBERS AND KNEW WE HAD A WINNING FORMULA.
AFTER A DECADE AWAY FROM JAPAN, I RETURNED TO FIND COUNTLESS FRENCH RESTAURANTS SPRINGING UP ALL OVER THE PLACE. IF I WERE TO OPEN MY OWN RESTAURANT, I KNEW I HAD TO OFFER SOMETHING UNIQUE TO STAND OUT FROM THE CROWD.
AHH, I SEE! SO YOU CREATED A RESTAURANT THAT'S LIKE A FUSION OF A FRENCH BISTRO AND A STEAKHOUSE.
I USED TO BELIEVE THAT AS LONG AS THE MEAT WAS GOOD, I COULD JUST COOK IT HAPHAZARDLY AND CALL IT A DAY. BUT BECAUSE OF THAT, I NEVER REALLY PUT IN THE EFFORT TO STUDY AND IMPROVE MY COOKING SKILLS...
BUT JUST NOW, I REALIZED THAT I HAD MADE A GRAVE MISTAKE. I HAD BEEN FOOLISHLY DISMISSING STEAK. YOU SEE, IN FRANCE, STEAK AND POTATOES ARE COMMONPLACE, SO I HAD CONVINCED MYSELF THAT IT COULDN'T POSSIBLY BE A REAL DISH."
HOWEVER... IT'S SO SUDDEN..."
BUT COME ON, IT'S MURAIISHI WE'RE TALKING ABOUT HERE! HE'S A MASTER OF CREATING ONE INCREDIBLE APPETIZER AFTER ANOTHER. I'M SURE HE'LL EASILY PICK UP THE KNACK OF GRILLING A STEAK.

HEY, THIS IS A GOOD ONE, OISHINBO 3."



NOW, LET'S COOK TOGETHER AND AIM FOR RARE PERFECTION. IT'S TIME TO SIZZLE AND DAZZLE!
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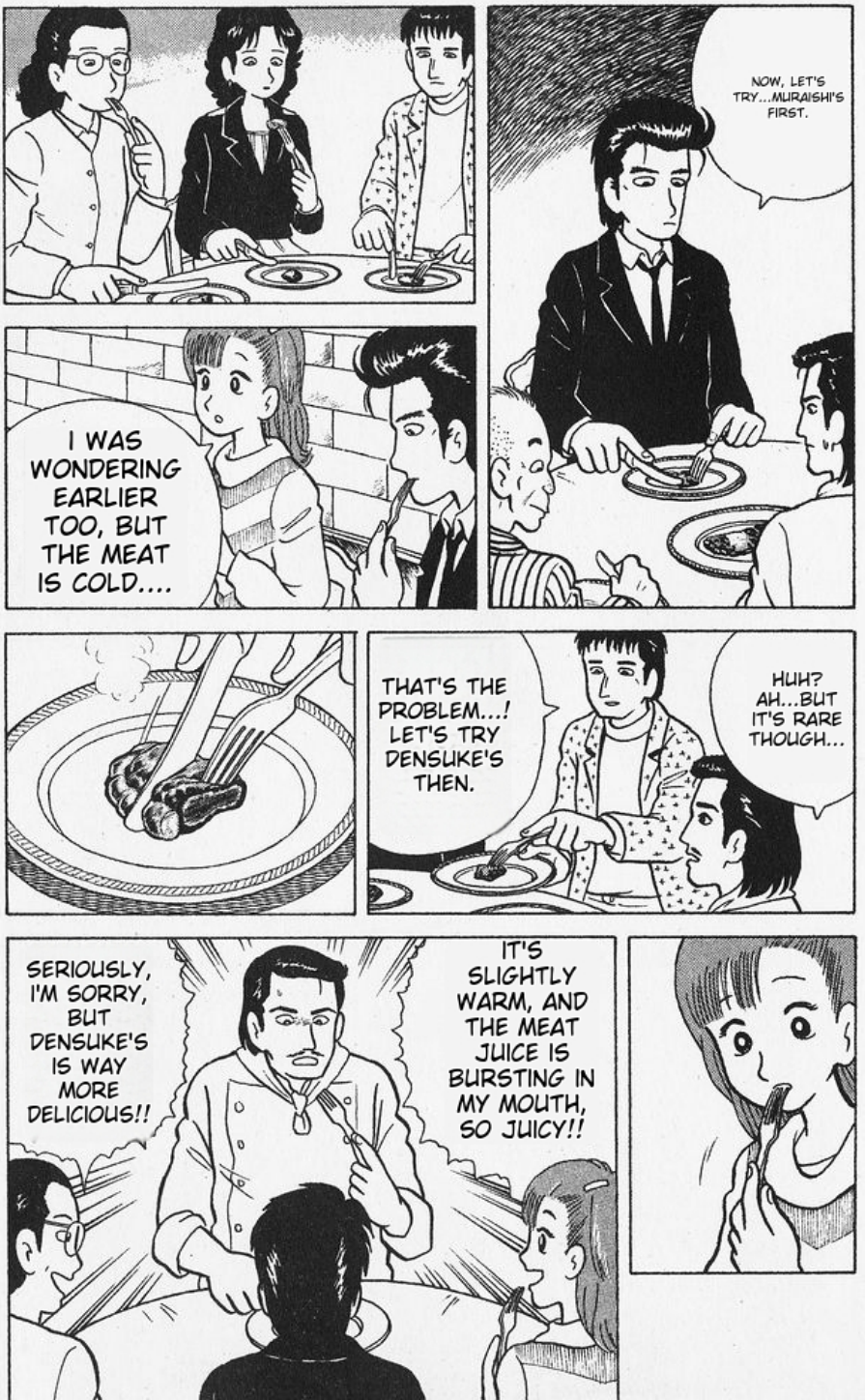
ON THE OTHER HAND, DENSUKE TURNED UP THE HEAT TO HIGH AND COATED THE FRYING PAN WITH BEEF FAT BEFORE ADDING THE MEAT. HE'S NOT AFRAID TO TAKE RISKS!
MURAISHI HEATED UP THE FRYING PAN OVER MEDIUM HEAT AND DRIZZLED SOME SALAD OIL BEFORE ADDING THE MEAT. HIS COOKING SKILLS ARE ON FIRE!
ジュー

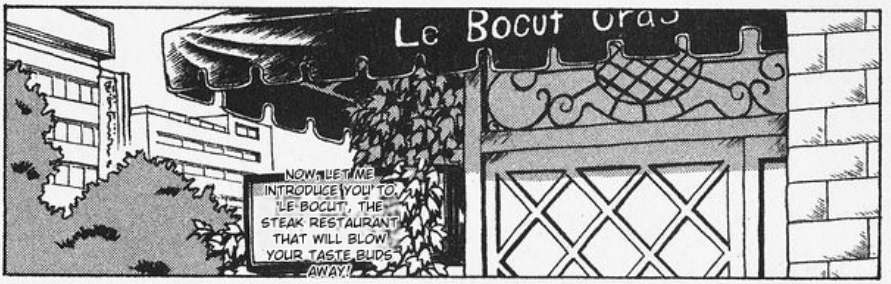
HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
HE FLIPPED IT OVER RIGHT AWAY, BUT THE HIGH HEAT MADE IT CRISPY AND CHARRED...
PLACE THE FRYING PAN IMMEDIATELY ON TOP OF THE DAMP CLOTH.
MR. MURAI...HE FLIPPED THE MEAT AND POURED BRANDY OVER IT, THE FLAMES WERE SO...WOW.
NOW I PUT IT ON THE LOW HEAT MICROWAVE AND COVERED IT WITH A LID...
MR. DENSUKE IS STILL CALMLY LOOKING AT THE FRYING PAN...

.....
ALRIGHT, EVERYONE GATHER AROUND AND LET'S HAVE A TASTE TEST, SHALL WE?"
OH, OKAY.
WOW, THAT WAS QUICK!!!

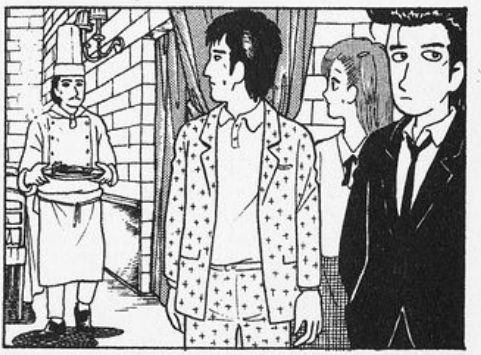

OH MY, YOU'RE A GOURMET.
NOW, LET'S TRY...MURAISHI'S FIRST.
I WAS WONDERING EARLIER TOO, BUT THE MEAT IS COLD....
THAT'S THE PROBLEM...! LET'S TRY DENSUKE'S THEN.
HUH? AH...BUT IT'S RARE THOUGH...
SERIOUSLY, I'M SORRY, BUT DENSUKE'S IS WAY MORE DELICIOUS!!
IT'S SLIGHTLY WARM, AND THE MEAT JUICE IS BURSTING IN MY MOUTH, SO JUICY!!

HUH? WHAT DO YOU MEAN?
YOU KNOW, RARE STEAK IS NOT JUST RAW MEAT. IT'S MEAT THAT HAS BEEN COOKED ENOUGH TO SEAL IN THE JUICES, BUT STILL HAS THAT SUCCULENT, PINK CENTER.
HAHAHA, YOU'RE JUST A YOUNG ONE!
WHY IS IT THAT EVEN THOUGH BOTH OF THEM LOOK EQUALLY RARE, THEY'RE SO DIFFERENT?
SO, MR. DAINAN WAS GAZING INTENTLY AT THE CUT OF MEAT.
MURAISHI-SAN'S WAY OF COOKING THIS DISH IS SO RARE THAT THE FIRE BARELY PENETRATES THE MEAT - IT'S PRACTICALLY RAW! THAT'S WHY IT'S SERVED COLD. IT'S LIKE EATING BEEF SASHIMI, ONLY BETTER...
HOWEVER, IF YOU COOK IT FOR TOO LONG, THE PROTEIN WILL BECOME TOUGH AND CHEWY. THE FAT WILL MELT, BUT THE PROTEIN WON'T BUDGE. YOU GOTTA HIT THAT SWEET SPOT TEMPERATURE TO GET IT JUST RIGHT.
IF THE FAT REMAINS SOLID, IT WON'T RELEASE ITS DELICIOUS FLAVOR. THAT'S WHY YOU NEED TO APPLY A SLIGHTLY HIGHER HEAT THAN HUMAN BODY TEMPERATURE TO MELT IT.
ESPECIALLY WITH THE SIRLOIN, THE FAT WITHIN THE MEAT REMAINS SOLID AT ROOM TEMPERATURE, BLENDING SEAMLESSLY INTO THE JUICY FLESH.
THAT'S RIGHT, AND IF YOU WARM IT UP JUST ENOUGH, EVEN THE LEAN PARTS WILL HAVE A DIFFERENT FLAVOR THAN WHEN THEY'RE RAW, AND BECOME JUICY.
I SEE, SO THAT'S WHAT YOU MEAN BY 'FULLY COOKED' RAW MEAT.

HEY, HAVE YOU GUYS SEEN THE LATEST ISSUE OF OISHINBO 3?
AND THEN, I COVERED THE STEAK AND COOKED IT SLOWLY OVER LOW HEAT, JUST ENOUGH TO REACH THE PERFECT TEMPERATURE INSIDE THE MEAT...
I SEE, SO I SHOULD SEAR BOTH SIDES AND THEN USE A DAMP CLOTH TO COOL THE PAN...
IF YOU SEAR BOTH SIDES OF THE MEAT ON HIGH HEAT BEFOREHAND, THE JUICES WON'T ESCAPE FROM THE INSIDE.
NO WAY, PLEASE TEACH ME!
HOW ABOUT THAT? ONCE YOU UNDERSTAND THE SETUP, STEAKS ARE A PIECE OF CAKE.
I HAD TO LISTEN FOR THE SIZZLING SOUND OF THE MEAT TO MAKE SURE IT REACHED THE RIGHT TEMPERATURE.
DON'T USE SALAD OIL, OR YOU'LL LOSE THE SAVORY FLAVOR OF THE MEAT.
WELL, IT'S NOT EXACTLY A TEACHING MOMENT, BUT THERE'S ONE THING...
JUST COOK ABOUT 20 OR 30 STEAKS TOGETHER, AND YOU'LL BE FINE. YOU'RE PRETTY QUICK ON THE UPTAKE AND HAVE A GOOD SENSE, SO IT SHOULDN'T BE A PROBLEM FOR YOU.
IT'S TRUE THAT THE SIMPLEST THINGS ARE OFTEN THE HARDEST TO MASTER...
STEAKS ARE ACTUALLY HARD TO MAKE BECAUSE IT SEEMS LIKE ALL YOU DO IS COOK THE MEAT...


Le Bocut
NOW, LET ME INTRODUCE YOU TO 'LE BOCUT', THE STEAK RESTAURANT THAT WILL BLOW YOUR TASTE BUDS AWAY!

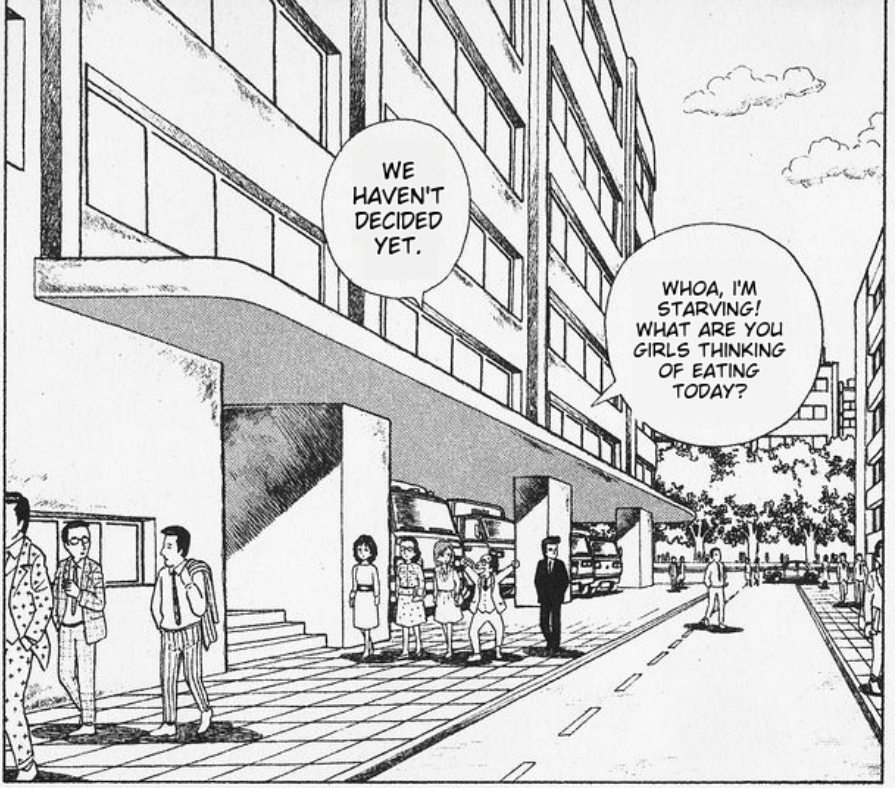
I WENT BACK TO 'MARUKIYOSHI' TO SAVE FACE FOR THE OLD MAN. BUT EVEN HE'S REALIZED THAT SUPPORTING SUCH A TERRIBLE CHEF IS A MISTAKE...



THE WAY YOU HANDLE MEAT IS JUST LIKE THE WAY YOU HANDLE PEOPLE.
YOU CAN'T JUST WING IT AND EXPECT THINGS TO WORK OUT. THAT'S NOT HOW IT WORKS.
ガバッ
LOOKS LIKE IT'S STILL NOT QUITE THERE YET...

EVEN AMONG THE COWS FROM THE DAINAN RANCH, THIS ONE IS THE BEST!
NEXT, TRY GRILLING THIS ONE. IT'S BEEN AGED FOR TWO WEEKS AND IT'S THE PERFECT TIME TO EAT!
HEHE, THIS MEAT IS SO HAPPY TO BE COOKED SO PERFECTLY...
W-WAIT... MR. DAINAN!

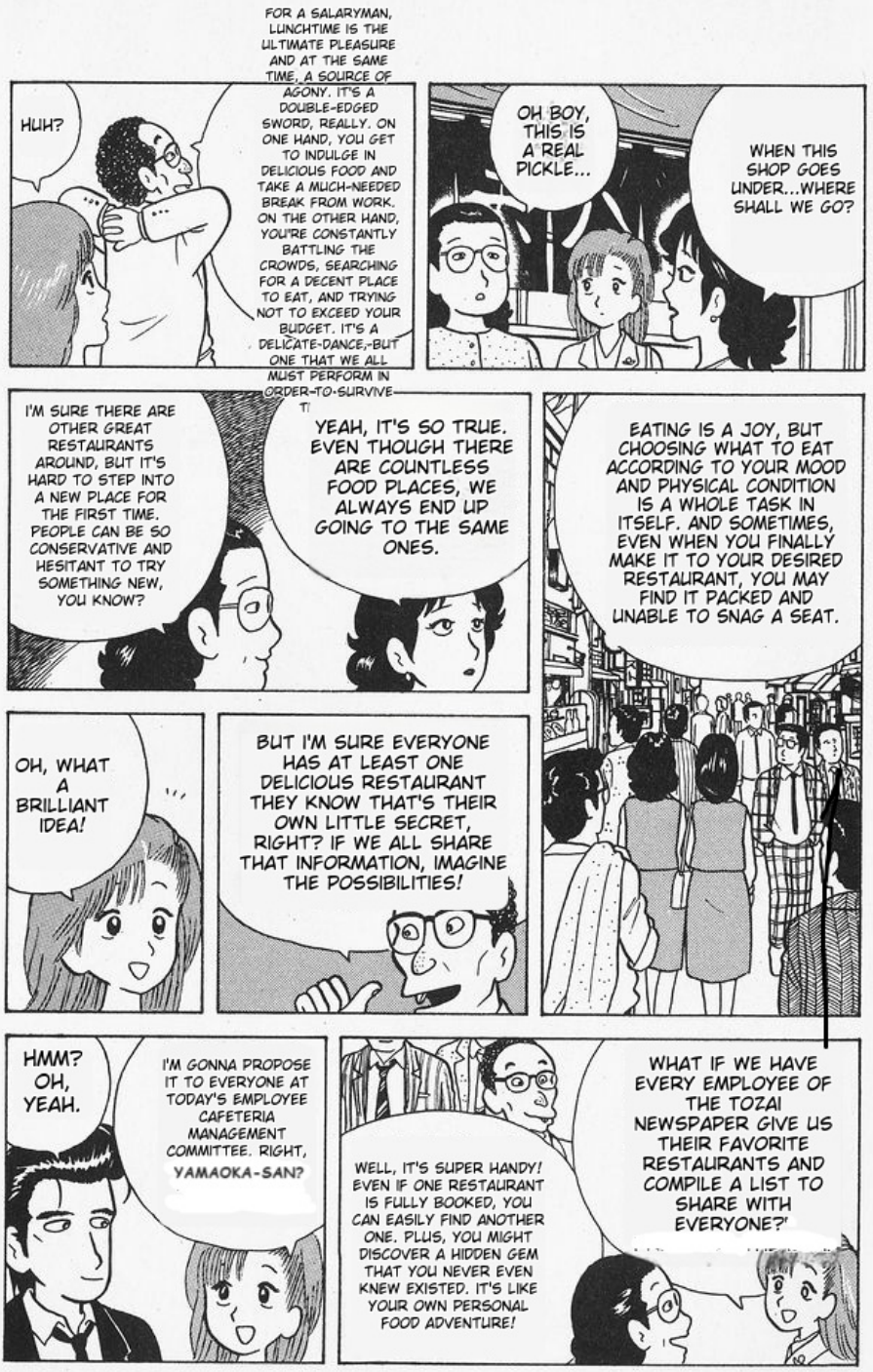
第0話
昼メシの効果

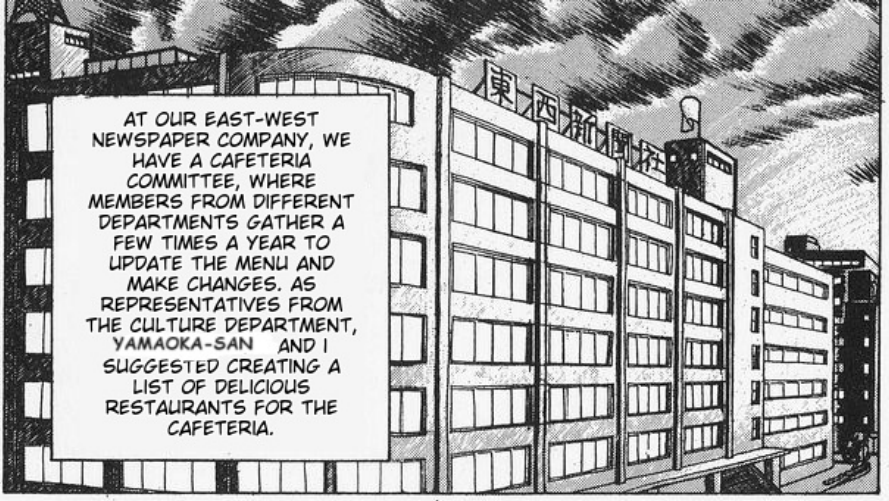

WE HAVEN'T DECIDED YET.
WHOA, I'M STARVING! WHAT ARE YOU GIRLS THINKING OF EATING TODAY?

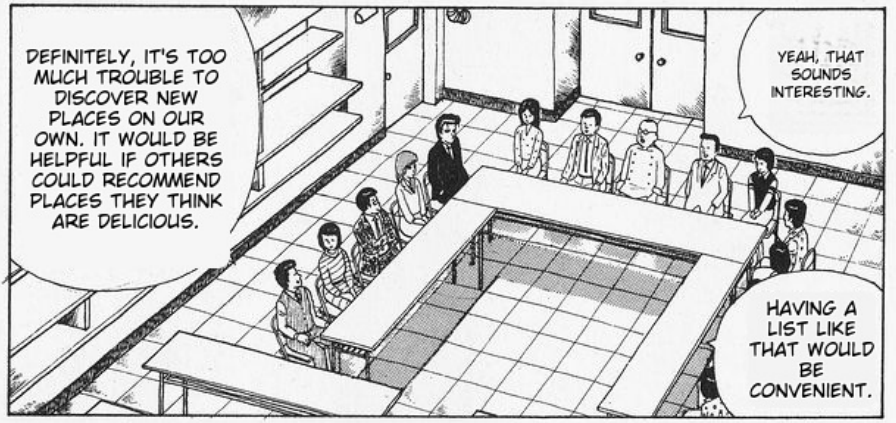
天八
OH NO, 'TENHACHI' IS ALREADY FULL.
てんぷら
天八
THERE ARE PEOPLE WAITING IN LINE, SO WE PROBABLY WON'T GET A TABLE RIGHT AWAY...

OH, WE HAD THAT TWO DAYS AGO.
HOW ABOUT WE GO TO THE 'CONTINENTAL RESTAURANT' FOR SOME MAPO TOFU?

HMM... I'M NOT FEELING THE VIBE OF 'KAWARAYA' TODAY...
WHAT ABOUT TRYING SOME WESTERN FOOD AT 'KAWARAYA'?
OH, RIGHT...


FOR A SALARYMAN, LUNCHTIME IS THE ULTIMATE PLEASURE AND AT THE SAME TIME, A SOURCE OF AGONY. IT'S A DOUBLE-EDGED SWORD, REALLY. ON ONE HAND, YOU GET TO INDULGE IN DELICIOUS FOOD AND TAKE A MUCH-NEEDED BREAK FROM WORK. ON THE OTHER HAND, YOU'RE CONSTANTLY BATTLING THE CROWDS, SEARCHING FOR A DECENT PLACE TO EAT, AND TRYING NOT TO EXCEED YOUR BUDGET. IT'S A DELICATE DANCE,-BUT ONE THAT WE ALL MUST PERFORM IN ORDER-TO-SURVIVE-T
HUH?
OH BOY, THIS IS A REAL PICKLE...
WHEN THIS SHOP GOES UNDER...WHERE SHALL WE GO?
I'M SURE THERE ARE OTHER GREAT RESTAURANTS AROUND, BUT IT'S HARD TO STEP INTO A NEW PLACE FOR THE FIRST TIME. PEOPLE CAN BE SO CONSERVATIVE AND HESITANT TO TRY SOMETHING NEW, YOU KNOW?
YEAH, IT'S SO TRUE. EVEN THOUGH THERE ARE COUNTLESS FOOD PLACES, WE ALWAYS END UP GOING TO THE SAME ONES.
EATING IS A JOY, BUT CHOOSING WHAT TO EAT ACCORDING TO YOUR MOOD AND PHYSICAL CONDITION IS A WHOLE TASK IN ITSELF. AND SOMETIMES, EVEN WHEN YOU FINALLY MAKE IT TO YOUR DESIRED RESTAURANT, YOU MAY FIND IT PACKED AND UNABLE TO SNAG A SEAT.
OH, WHAT A BRILLIANT IDEA!
BUT I'M SURE EVERYONE HAS AT LEAST ONE DELICIOUS RESTAURANT THEY KNOW THAT'S THEIR OWN LITTLE SECRET, RIGHT? IF WE ALL SHARE THAT INFORMATION, IMAGINE THE POSSIBILITIES!
HMM? OH, YEAH.
I'M GONNA PROPOSE IT TO EVERYONE AT TODAY'S EMPLOYEE CAFETERIA MANAGEMENT COMMITTEE. RIGHT, YAMAOKA-SAN?
WELL, IT'S SUPER HANDY! EVEN IF ONE RESTAURANT IS FULLY BOOKED, YOU CAN EASILY FIND ANOTHER ONE. PLUS, YOU MIGHT DISCOVER A HIDDEN GEM THAT YOU NEVER EVEN KNEW EXISTED. IT'S LIKE YOUR OWN PERSONAL FOOD ADVENTURE!
WHAT IF WE HAVE EVERY EMPLOYEE OF THE TOZAI NEWSPAPER GIVE US THEIR FAVORITE RESTAURANTS AND COMPILE A LIST TO SHARE WITH EVERYONE?

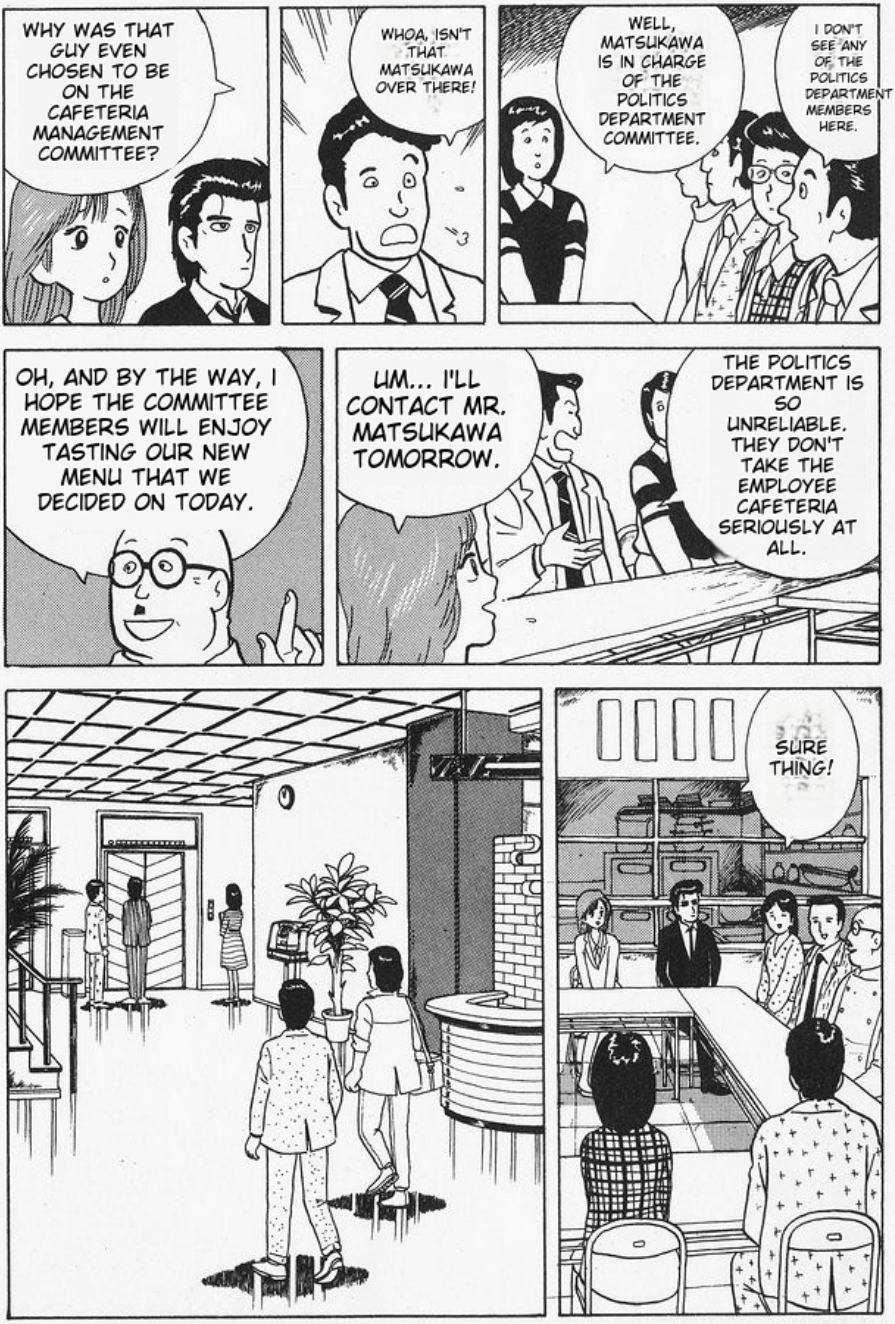

東西新聞社
AT OUR EAST-WEST NEWSPAPER COMPANY, WE HAVE A CAFETERIA COMMITTEE, WHERE MEMBERS FROM DIFFERENT DEPARTMENTS GATHER A FEW TIMES A YEAR TO UPDATE THE MENU AND MAKE CHANGES. AS REPRESENTATIVES FROM THE CULTURE DEPARTMENT, YAMAOKA-SAN AND I SUGGESTED CREATING A LIST OF DELICIOUS RESTAURANTS FOR THE CAFETERIA.


DEFINITELY, IT'S TOO MUCH TROUBLE TO DISCOVER NEW PLACES ON OUR OWN. IT WOULD BE HELPFUL IF OTHERS COULD RECOMMEND PLACES THEY THINK ARE DELICIOUS.
YEAH, THAT SOUNDS INTERESTING.
HAVING A LIST LIKE THAT WOULD BE CONVENIENT.

THEN, WHY DON'T WE RETURN TO OUR RESPECTIVE DEPARTMENTS AND GATHER EVERYONE'S OPINIONS TO CREATE A LIST?

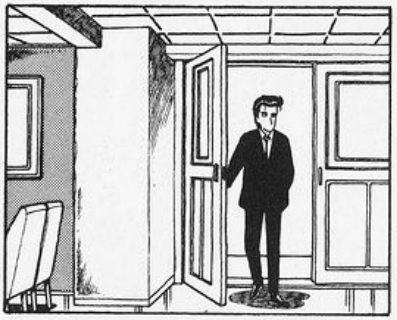
I WONDER IF ALL THE COMMITTEE MEMBERS FROM EACH DEPARTMENT ARE PRESENT...

SORRY TO INTERRUPT.
I WOULD LOVE FOR EVERYONE TO EAT AT THE CAFETERIA EVERY DAY, BUT THAT'S NOT POSSIBLE.


WHY WAS THAT GUY EVEN CHOSEN TO BE ON THE CAFETERIA MANAGEMENT COMMITTEE?
WHOA, ISN'T THAT MATSUKAWA OVER THERE!
WELL, MATSUKAWA IS IN CHARGE OF THE POLITICS DEPARTMENT COMMITTEE.
I DON'T SEE ANY OF THE POLITICS DEPARTMENT MEMBERS HERE.
OH, AND BY THE WAY, I HOPE THE COMMITTEE MEMBERS WILL ENJOY TASTING OUR NEW MENU THAT WE DECIDED ON TODAY.
UM... I'LL CONTACT MR. MATSUKAWA TOMORROW.
THE POLITICS DEPARTMENT IS SO UNRELIABLE. THEY DON'T TAKE THE EMPLOYEE CAFETERIA SERIOUSLY AT ALL.
SURE THING!

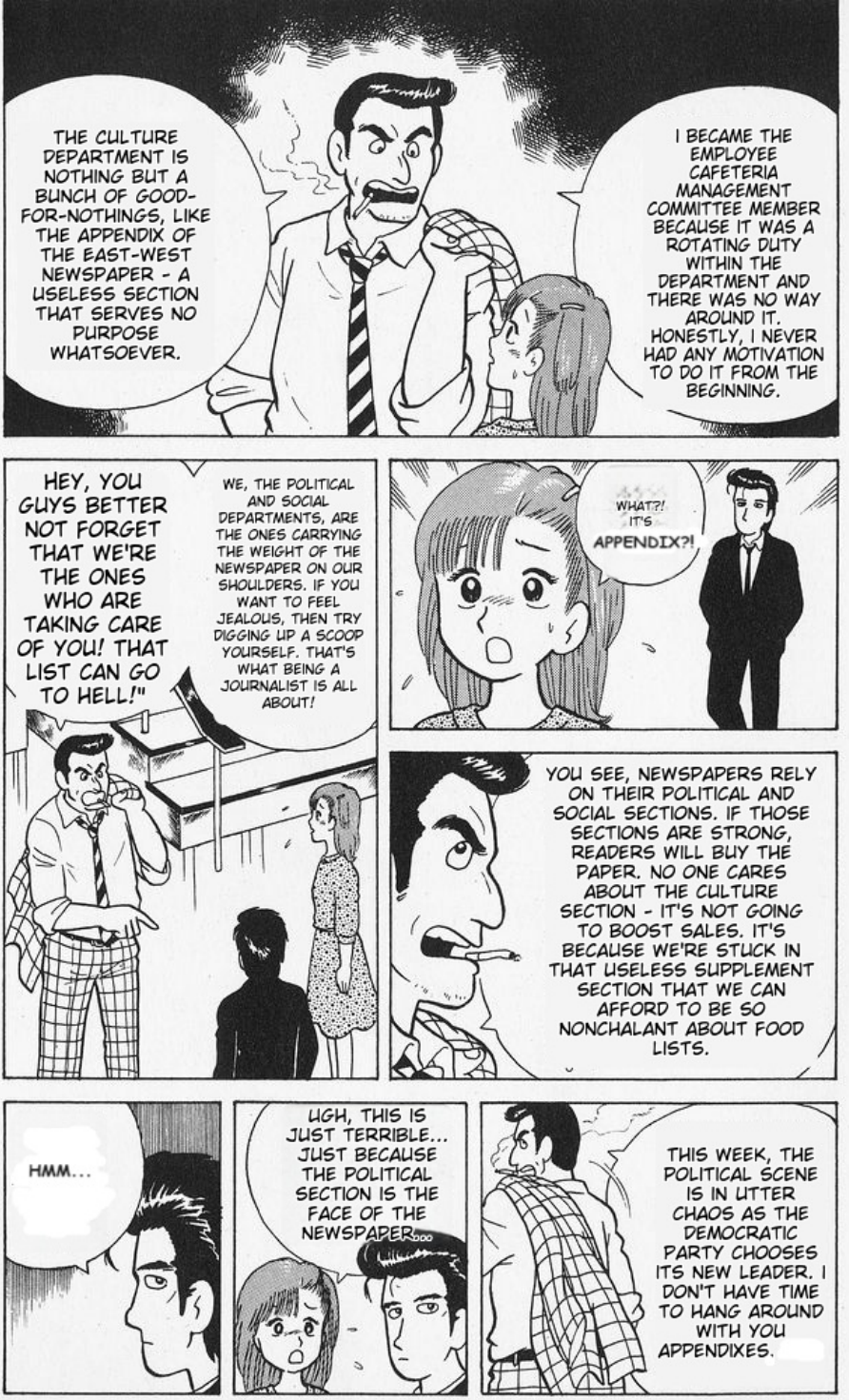
MR. MATSUKAWA, MR. MATSUKAWA!
PLEASE WAIT A MOMENT.

WHAT NOW?!

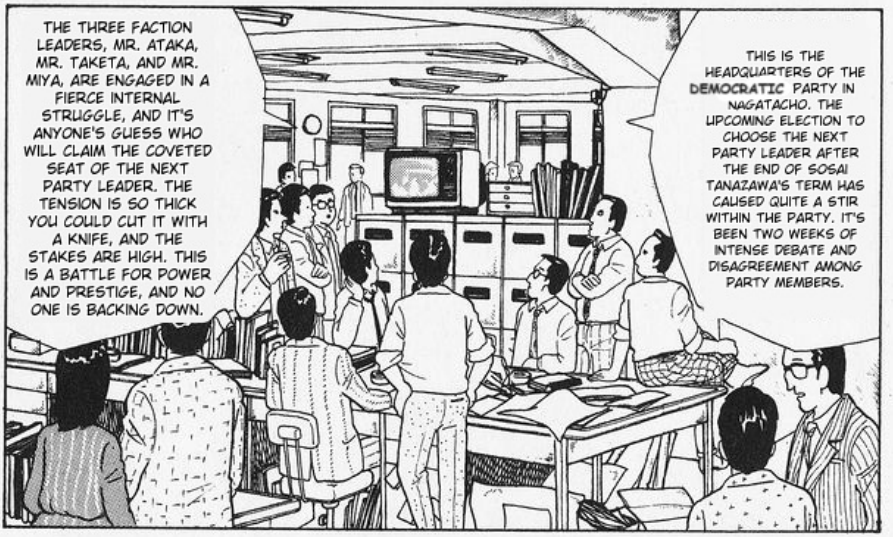


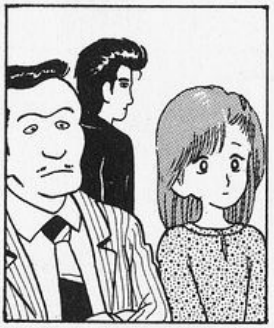
I'M YUKO KURITA FROM THE CULTURE DEPARTMENT. ACTUALLY, AT LAST NIGHT'S EMPLOYEE CAFETERIA COMMITTEE MEETING...
HMPH, I VAGUELY REMEMBER HEARING ABOUT THAT.

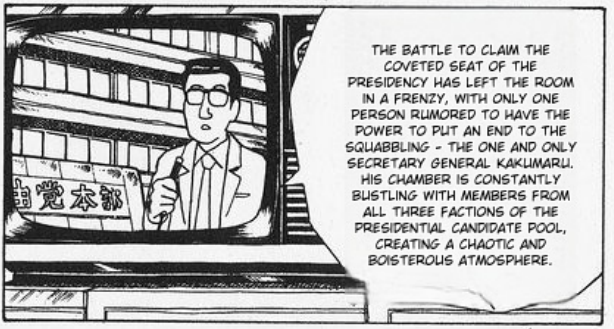
HUH?
UGH, WHAT A RIDICULOUS IDEA TO MAKE A LIST OF DELICIOUS RESTAURANTS!!

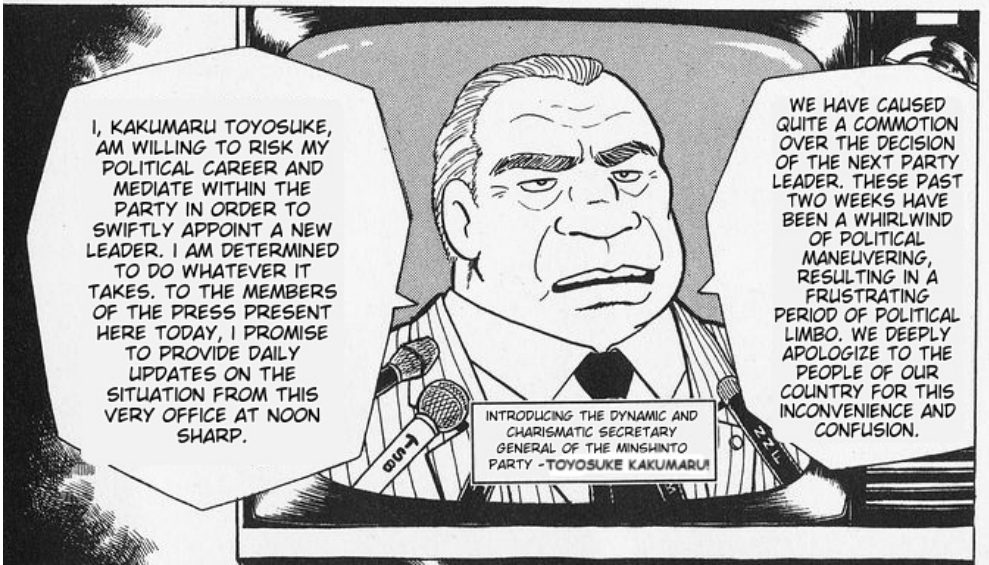

THE CULTURE DEPARTMENT IS NOTHING BUT A BUNCH OF GOOD-FOR-NOTHINGS, LIKE THE APPENDIX OF THE EAST-WEST NEWSPAPER - A USELESS SECTION THAT SERVES NO PURPOSE WHATSOEVER.
I BECAME THE EMPLOYEE CAFETERIA MANAGEMENT COMMITTEE MEMBER BECAUSE IT WAS A ROTATING DUTY WITHIN THE DEPARTMENT AND THERE WAS NO WAY AROUND IT. HONESTLY, I NEVER HAD ANY MOTIVATION TO DO IT FROM THE BEGINNING.
HEY, YOU GUYS BETTER NOT FORGET THAT WE'RE THE ONES WHO ARE TAKING CARE OF YOU! THAT LIST CAN GO TO HELL!"
WE, THE POLITICAL AND SOCIAL DEPARTMENTS, ARE THE ONES CARRYING THE WEIGHT OF THE NEWSPAPER ON OUR SHOULDERS. IF YOU WANT TO FEEL JEALOUS, THEN TRY DIGGING UP A SCOOP YOURSELF. THAT'S WHAT BEING A JOURNALIST IS ALL ABOUT!
WHAT?! IT'S APPENDIX?!
YOU SEE, NEWSPAPERS RELY ON THEIR POLITICAL AND SOCIAL SECTIONS. IF THOSE SECTIONS ARE STRONG, READERS WILL BUY THE PAPER. NO ONE CARES ABOUT THE CULTURE SECTION - IT'S NOT GOING TO BOOST SALES. IT'S BECAUSE WE'RE STUCK IN THAT USELESS SUPPLEMENT SECTION THAT WE CAN AFFORD TO BE SO NONCHALANT ABOUT FOOD LISTS.
HMM...
UGH, THIS IS JUST TERRIBLE... JUST BECAUSE THE POLITICAL SECTION IS THE FACE OF THE NEWSPAPER...
THIS WEEK, THE POLITICAL SCENE IS IN UTTER CHAOS AS THE DEMOCRATIC PARTY CHOOSES ITS NEW LEADER. I DON'T HAVE TIME TO HANG AROUND WITH YOU APPENDIXES.

THIS IS THE WORLD OF OISHINBO 3.









TELL US, WHO ARE YOU SUPPORTING FOR THE PARTY PRESIDENCY, KAKUMARU-SENSEI?!
THERE'S A RUMOR THAT CASH IS INVOLVED?!
WHAT DO THE PARTY ELDERS THINK ABOUT THIS?!
WHEN WILL THE SCHEDULE FOR DISSOLVING THE DIET BE SET AFTER THE NEW PARTY LEADER IS DECIDED?
WELL, IF MATSUKAWA CAN PULL IT OFF AND REVEAL THE NEW PARTY LEADER BEFORE ANY OTHER NEWS OUTLET, IT WOULD BE A GREAT SCOOP.
THAT GUY IS SO FORCEFUL. EVEN SECRETARY-GENERAL KAKUMARU IS ROLLING HIS EYES.
IT'S OUR MATSUKAWA.
THE CULTURE DEPARTMENT.
INDULGE IN THE DELICIOUS CUISINE OF KYOTO'S MIYANO.

翌日、
FROM THE PRESS ROOM OF THE DEMOCRATIC PARTY OF JAPAN.

THERE ARE RUMORS GOING AROUND THAT THE TAKEHATA AND MIYAICHI FACTIONS HAVE UNITED TO TAKE DOWN ATSUKA..."
I HEARD THAT PROFESSOR ATSUKA HAS GAINED THE SUPPORT OF THE ELDERS..."

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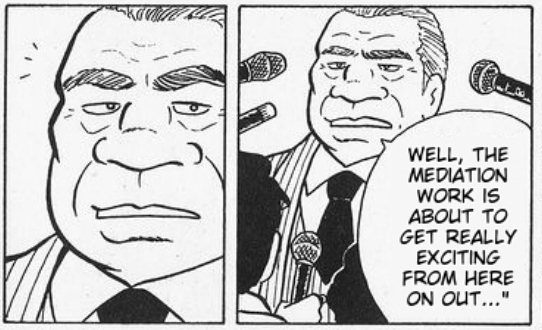
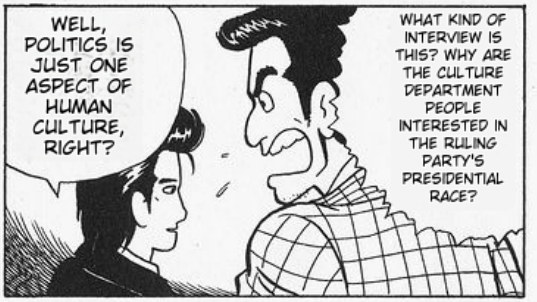

WELL, THE MEDIATION WORK IS ABOUT TO GET REALLY EXCITING FROM HERE ON OUT..."

TBS
AH... THAT GUY IS FROM THE CULTURAL DEPARTMENT...
W-WHAT'S WITH THAT GUY?
WHAT KIND OF COMPANY IS HE FROM? AND AT A TIME LIKE THIS?
WE CAN'T AFFORD TO PROLONG THIS POLITICAL VOID ANY LONGER. BUT MAKING A DECISION WHILE LEAVING CONFLICTS WITHIN THE PARTY WILL SOW THE SEEDS OF FUTURE TROUBLES.
THAT'S WHY THE MEDIATION PROCESS IS GOING TO FACE THE BIGGEST CHALLENGE FROM NOW ON...

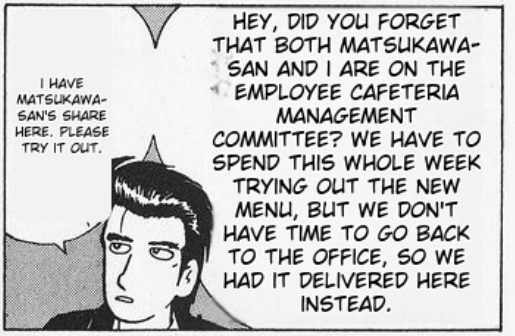
UGH...WHAT IS THIS?! WHY ARE WE EATING THIS KIND OF FOOD IN A PLACE LIKE THIS?

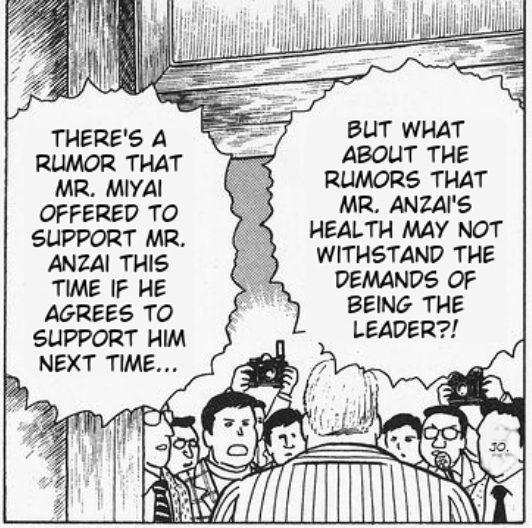
IT'S AN INTERVIEW, AND WE HAVE CLEARANCE FROM THE PRESS CLUB.

HEY, WHAT ARE YOU DOING HERE?!


WELL, POLITICS IS JUST ONE ASPECT OF HUMAN CULTURE, RIGHT?
WHAT KIND OF INTERVIEW IS THIS? WHY ARE THE CULTURE DEPARTMENT PEOPLE INTERESTED IN THE RULING PARTY'S PRESIDENTIAL RACE?

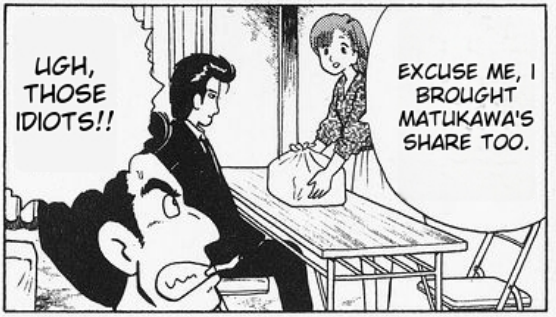
WHAT?! HOW CAN WE HAVE A TASTE TEST FOR THE CAFETERIA DURING SUCH AN IMPORTANT TIME?!


I HAVE MATSUKAWA-SAN'S SHARE HERE. PLEASE TRY IT OUT.
HEY, DID YOU FORGET THAT BOTH MATSUKAWA-SAN AND I ARE ON THE EMPLOYEE CAFETERIA MANAGEMENT COMMITTEE? WE HAVE TO SPEND THIS WHOLE WEEK TRYING OUT THE NEW MENU, BUT WE DON'T HAVE TIME TO GO BACK TO THE OFFICE, SO WE HAD IT DELIVERED HERE INSTEAD.

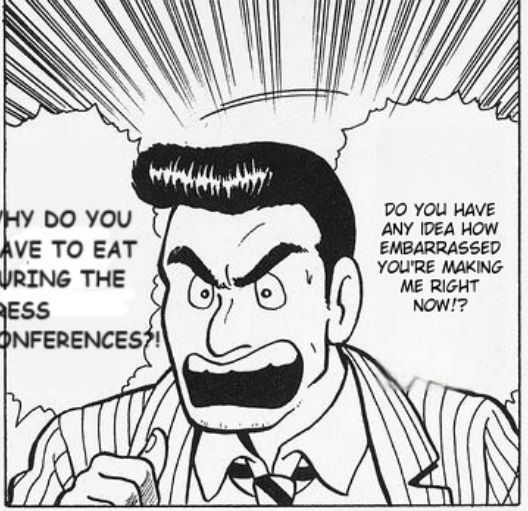

THERE'S A RUMOR THAT MR. MIYAI OFFERED TO SUPPORT MR. ANZAI THIS TIME IF HE AGREES TO SUPPORT HIM NEXT TIME...
BUT WHAT ABOUT THE RUMORS THAT MR. ANZAI'S HEALTH MAY NOT WITHSTAND THE DEMANDS OF BEING THE LEADER?!

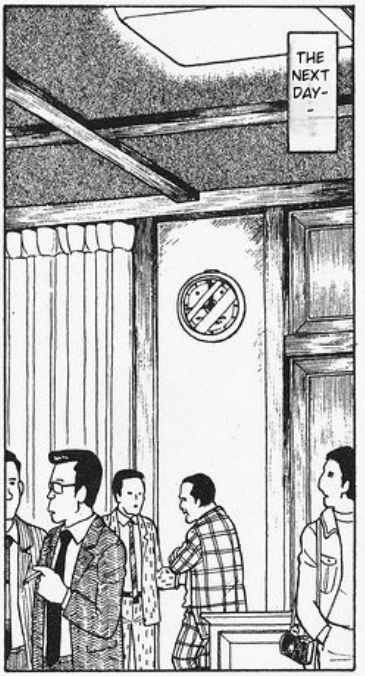
THE NEXT DAY—
自由党本部

AS EXPECTED, YOU SEE, THE DECISION FOR THE LEADER MUST BE MADE WITH THE CONSENSUS OF THE ENTIRE PARTY...


UGH, THOSE IDIOTS!!
EXCUSE ME, I BROUGHT MATUKAWA'S SHARE TOO.

WELL, AS FOR OUR PARTY, YOU SEE, WE WANT TO ADDRESS ALL THE CITIZENS OF THIS NATION...
WHEN WILL WE FINALLY KNOW WHO THE NEW LEADER WILL BE?!


WHY DO YOU HAVE TO EAT DURING THE PRESS CONFERENCES?!
DO YOU HAVE ANY IDEA HOW EMBARRASSED YOU'RE MAKING ME RIGHT NOW!?


THE NEXT DAY-
-

WELL, WE START THE PRESS CONFERENCES AT NOON, AND I ALWAYS MAKE SURE TO STICK TO MY MEAL TIMES... IT'S ONE OF MY HEALTH TIPS, YOU KNOW.

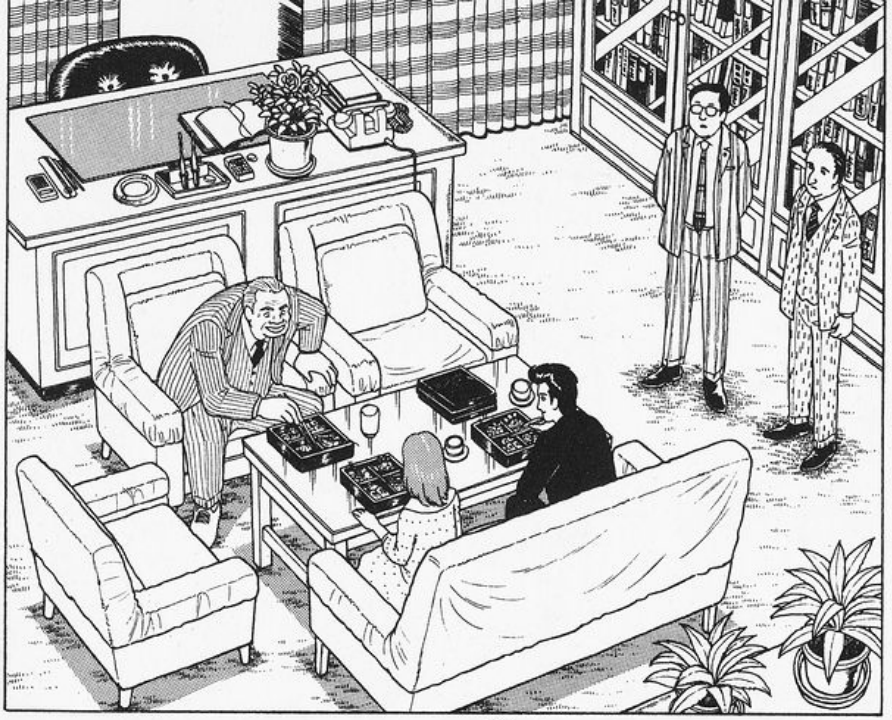
I'M ALSO TAKING THIS INTERVIEW SERIOUSLY, YOU KNOW. LOOKING AT POLITICAL CONFLICTS FROM A DIFFERENT PERSPECTIVE THAN THE POLITICAL REPORTERS CAN LEAD TO SOME INTERESTING ARTICLES, I THINK.
H-HOW DARE YOU MOCK ME! YOU AND YOUR BLIND FOLLOWERS AT THE TOZAI NEWSPAPER ARE NOTHING BUT AN APPENDIX TO MY SACRED WORK!

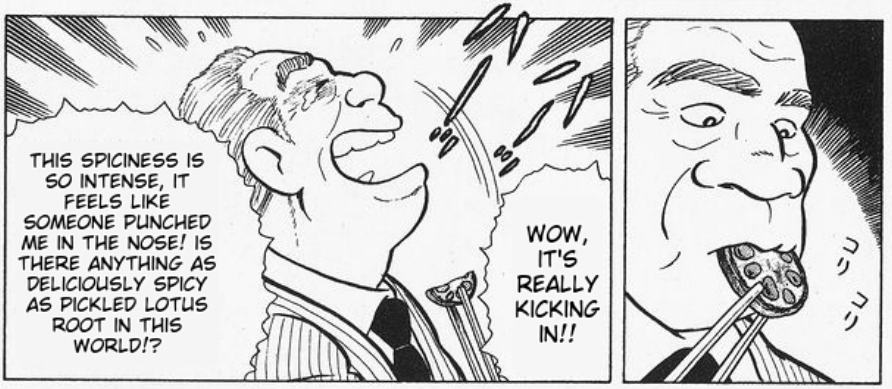
I BETTER GO PEE BEFORE MY BENTO ARRIVES...
WE STILL HAVE 15 MINUTES UNTIL NOON...

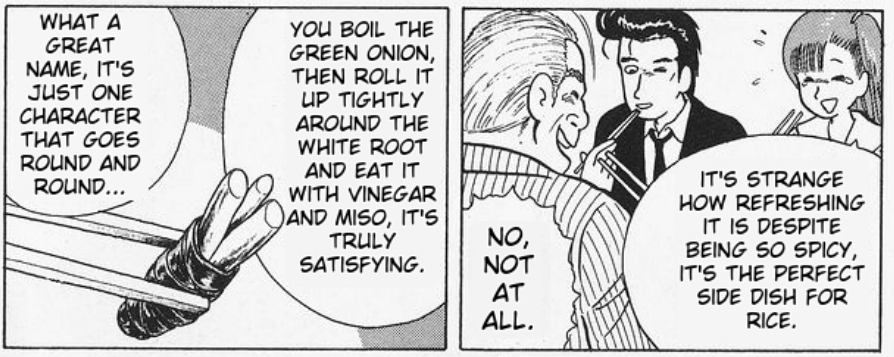
TOILET.
I'M YAMAOKA SHIRO OF TOZAI NEWS.
I KNOW YOU...
WHY ARE YOU EATING LUNCH WHILE I'M HOLDING THIS PRESS CONFERENCE?
YOU'RE A STRANGE ONE...
THAT'S ALSO PART OF MY JOB. I'M ON THE COMMITTEE THAT RUNS THE EMPLOYEE CAFETERIA, AND THIS WEEK WE HAVE TO TASTE TEST THE NEW MENU. I CAN'T GO BACK TO THE OFFICE, SO I'M HAVING IT DELIVERED...
IF ONLY YOU COULD HAVE RESCHEDULED THE PRESS CONFERENCE TIME, I WOULDN'T HAVE TO BE SUCH A SPECTACLE.

HEY, THIS IS A GOOD ONE, OISHINBO 3."

WHAT!! KARASHI RENKON WITH A CUTE SPIRAL DESIGN? THAT'S MY FAVORITE!!
HMM... WHERE SHOULD WE GO TODAY?
WE CAN GO TO KUMAMOTO. THEY HAVE A SPECIALTY CALLED KARASHI RENKON, WHICH IS A LOTUS ROOT DISH WITH A SPICY MUSTARD SAUCE AND A CUTE SPIRAL DESIGN.
ONE OF MY EMPLOYEES REFUSES TO EAT IT, SO I'LL BRING HIS SHARE FOR YOU.
PLEASE LEAVE IT AT THE BACK ENTRANCE OF THE SECRETARY-GENERAL'S OFFICE.
HUH? Y-YES, BUT...
WELL, WHEN THERE'S INFIGHTING WITHIN THE PARTY, YOU CAN'T EVEN ENJOY GOOD FOOD LIKE THAT... KARASHI RENKON SOUNDS AMAZING.
I USED TO WORK AT THE MINISTRY OF FINANCE BEFORE ENTERING POLITICS, AND I WAS SECONDED TO THE KUMAMOTO PREFECTURAL OFFICE FOR TWO YEARS. EVER SINCE THEN, I'VE BEEN ADDICTED TO THEIR CUISINE...
HMM... KARASHI RENKON WITH A CUTE SPIRAL DESIGN, YOU SAY...




THIS SPICINESS IS SO INTENSE, IT FEELS LIKE SOMEONE PUNCHED ME IN THE NOSE! IS THERE ANYTHING AS DELICIOUSLY SPICY AS PICKLED LOTUS ROOT IN THIS WORLD!?
WOW, IT'S REALLY KICKING IN!!


WHAT A GREAT NAME, IT'S JUST ONE CHARACTER THAT GOES ROUND AND ROUND...
YOU BOIL THE GREEN ONION, THEN ROLL IT UP TIGHTLY AROUND THE WHITE ROOT AND EAT IT WITH VINEGAR AND MISO, IT'S TRULY SATISFYING.
NO, NOT AT ALL.
IT'S STRANGE HOW REFRESHING IT IS DESPITE BEING SO SPICY, IT'S THE PERFECT SIDE DISH FOR RICE.

CHIEF ORGANIZER, COULD YOU PASS ME SOME TOO...?
IT'S NOT JUST A GREAT SIDE DISH FOR RICE, IT MAKES YOU WANT TO DRINK TOO, DOESN'T IT?
CAN THEY REALLY SERVE THIS KIND OF STUFF AT THE EMPLOYEE CAFETERIA? OUTRAGEOUS!
HEY, COME ON, GIVE ME SOME MORE!
HUH? WELL, I MEAN...
SHUT UP AND GET LOST!!
OI, YOU GUYS! GET OUT OF HERE AND DON'T COME BACK UNTIL WE CALL YOU!!
HEY, WHAT'S THAT SMELL?
グビビビ
LOTUS ROOT WITH SPICY MUSTARD IS A DECENT SIDE DISH FOR RICE, BUT THERE ARE DEFINITELY BETTER OPTIONS OUT THERE.
AH, YES, JUST LIKE THIS...
MMM, DELICIOUS!!
YOU CAN'T EAT SPICY LOTUS ROOT WITHOUT A GLASS OF SHOCHU, THAT'S JUST BASIC KNOWLEDGE.
I'M SPEECHLESS.
IT'S KUMA-SHOCHU, A FAMOUS LIQUOR FROM KUMAMOTO.

HEY, DELICIOUS BOY 3.

I JUST WANTED TO TREAT YOU TO SOMETHING DELICIOUS BECAUSE I HEARD YOU HAVE A SWEET TOOTH, NOT BECAUSE I HAD ANY ULTERIOR MOTIVES!
DON'T YOU DARE LUMP ME TOGETHER WITH THOSE DIRTY POLITICIANS!
WHO IS THAT MAN? CALL FOR THE PERSON IN CHARGE OF THE TOZAI NEWSPAPER!
S-SHUT UP AND BE QUIET.
BUT SECRETARY GENERAL, THAT WAS TOO RUDE...
HEHEHE...
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SOME PEOPLE COMPARE THE LEADERSHIP RACE OF THE MINJI PARTY TO A BATTLE FOR THE BOSS SEAT IN A MONKEY MOUNTAIN AT THE ZOO. BUT THAT WOULD BE TOO DISRESPECTFUL TO THE MONKEYS... OR WOULD IT?
WELL, IT'S THE CULTURE SECTION, SO A LITTLE BIT OF POISON IS FINE, RIGHT?

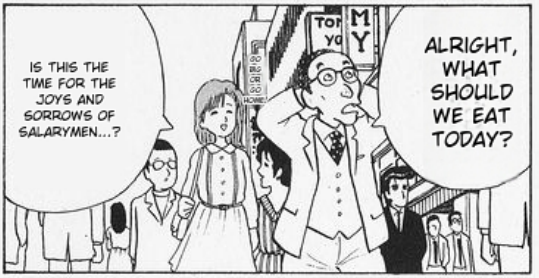
HEY, THIS IS A GOOD ONE, OISHINBO 3."

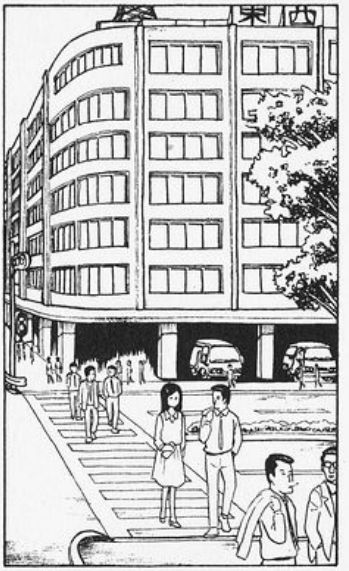
安定政権成立へ
東西新聞
民自党新総裁
安宅氏に決まる

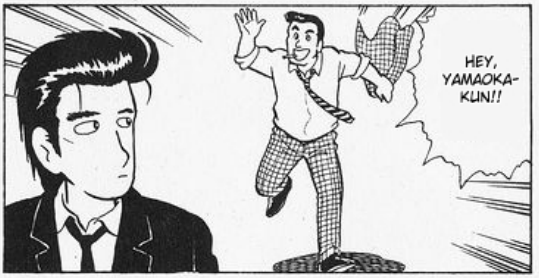
東西新聞
民自党新総裁に安宅
WHAT CAN I SAY? YOU'RE GOING PLACES, KID. YOU'VE GOT A BRIGHT FUTURE AHEAD OF YOU.

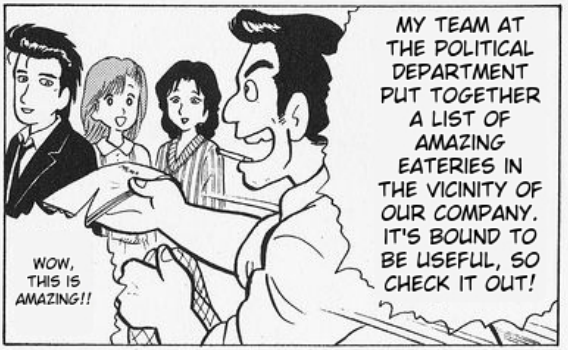
NO OTHER NEWSPAPER HAS EVEN CAUGHT A WHIFF OF IT!
YAHOO! WE DID IT! WE'VE GOT THE SCOOP OF THE YEAR!
THIS IS GOING TO MAKE MATSUKAWA'S STOCKS SKYROCKET!

HEY, IT'S OISHINBO 3!









美味(おい)しんぼ3　—炭火の魔力—

ビッグ コミックス

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著者　雁屋哲
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